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Cuisine

ISSUE 170 MAY 2015
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A pasta dish can be a leisurely all-day project, if you want it to be. Take lasagne: making fresh pasta sheets, cooking up the meat sauce, stirring the bechamel, assembling the dish, then cooking it to perfection. A gorgeous ragu (like the pork, tomato and olive one on our cover) can take less preparation time, but slow-cooking the meat and letting the sauce bubble away for hours is essential to developing the flavours. On the flip side, a bowl of satisfying carbonara can be a 10-minute job – simply fry up pancetta, then toss it through cooked pasta with an egg, a handful of parmesan and loads of pepper.

That's the beauty of pasta, and of Italian food generally. It can be simply the assembly of top-notch ingredients (think caprese salad) or you can happily while away hours in the kitchen. Whatever the occasion, we hope you find cooking inspiration in this issue.

And if you need some winter holiday inspiration, we share the best places to eat on the Sunshine Coast (also take a look at our reverse cover with highlights from across Australia), and closer to home we check out Queenstown's chic new hotspot, Sherwood.

This issue we farewell our food editor Ray McVinnie (pictured with me at left) after an incredible 21 years of working on *Cuisine*. During this time, Ray has not only witnessed New Zealand's food culture evolving into something very exciting, but has played a big part in introducing new ingredients and techniques to home cooks throughout the country. We'd like to thank him for all his wonderful food over the years and wish him the best for his next chapter.

Next issue we will have some exciting new changes, including a new-look Quick Smart (don't worry, it's not going anywhere!), as well as fantastic new regular features. I can't wait to share them with you. Until then, happy cooking.

Sarah

Sarah Nicholson

PS Our valued subscribers have the exclusive chance to win prizes on pages 22 and 29. And if you want to subscribe, it's just $40 for one year with our special Mother's Day offer on page 71.

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Photographer Aaron McLean
Recipe & food styling Fiona Smith
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people in the issue



SOPHIE ZALOKAR

Sophie Zalokar hails originally from South Australia's Barossa Valley region, where she qualified as a chef and worked with Maggie Beer. She cooked all over the world before returning to Australia and moving to Fremantle with her husband Chris. Looking for a weekend property out of the city, the couple ended up buying a run-down collection of holiday chalets in the Southern Forests region of Western Australia. "My heart's in the country," she says. After lovingly restoring the property, they launched Foragers Field – a farm-based cooking school and restaurant with accommodation (foragers.com.au). Sophie is passionate about the great ingredients of her adopted region and recently published *Food of the Southern Forests*, which celebrates the food and producers of the area (see page 112 for an extract). "It was a natural extension of the relationships I'd built up with all the wonderful local growers."



KRISTEN WILSON

Sydney-based Kristen Wilson spent time studying and working in the fields of journalism, advertising and commercial cookery before finding her niche as a stylist. "It's everything I wanted to do all rolled into one... it's an incredible way to be in touch with food and also be creative." As a child, Kristen spent 10 years in Papua New Guinea and says she thinks a lot of her drive to be creative stems from this "free and natural" upbringing. For this issue, Kristen styled Olivia Andrews' Flash in the Pan story (page 84) and Silvia Colloca's Italian feast (page 72). In recent years, Kristen says she's become increasingly focused on healthy home-cooked food, growing as much as possible herself at her Northern Beaches home and teaching her children Lily, eight, and Bligh, four, about where food comes from.

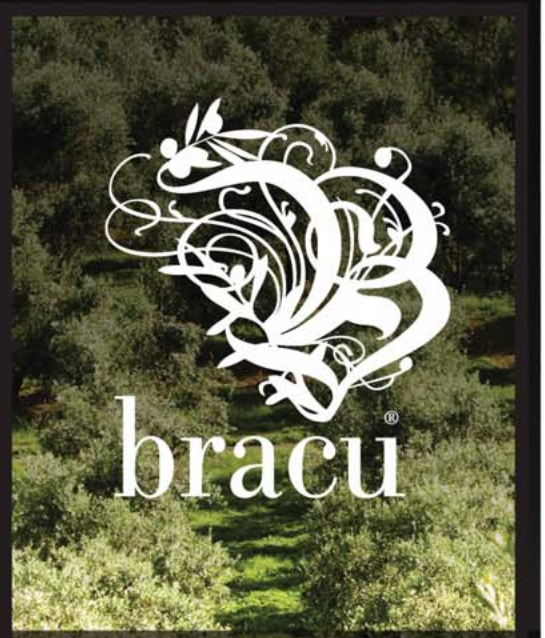


SAM MANNERING

Raised on a farm in Canterbury, Sam Mannering studied drama and English literature at Victoria University, followed by a stint at London's Royal Central School of Speech and Drama. Back in New Zealand, he collaborated with family friend Annabel Graham, owner of the legendary Dunsandel Store, on the best-selling *A Year's Worth: recipes from the Dunsandel Store*. That experience "ignited a new passion" for Sam, who followed up with the lovely *Food Worth Making*. He's *Sunday* magazine's new recipe columnist and credits both Annabel and his mother with fostering his love of cooking. "Mum gave me the confidence in the kitchen to do what I do now." When he's not cooking, he's busy acting – look out for him as Sir Ed's little brother in next year's TV One series *Hillary*. Sam wrote this issue's Course You Can (page 118).

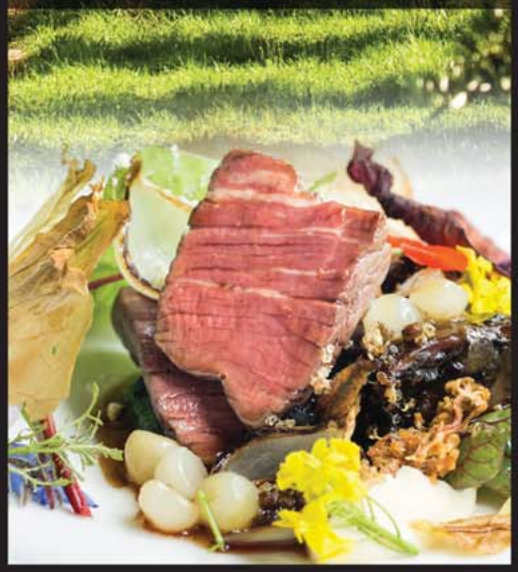
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WINNING LETTER

Like so many of my age group (50+) I had a great-aunt who was a baker extraordinaire. She made the most amazing fatless sponge with fresh cream and raspberry jam, and I can still taste it almost half a century on from my sticky-fingered childhood. Sadly, I never got that recipe from her before she passed away three weeks short of her 100th birthday. Then came issue 169 and the apricot and mascarpone wonder. Well, with due apologies to the person who devised the recipe, I only made one layer, and I put fresh cream and fresh raspberries on it. May I say, I was in seventh heaven. Great Aunt Mary lived again, and I now want to try your Rolls Royce version, in memory of her Sunday afternoon cake.
Jane Smelt



"I can still taste that sponge almost half a century on from my sticky-fingered childhood"

WE LOVE HOT cross buns, but I am put off by the lists of strange ingredients in the mass-produced versions. And I had always thought yeast and rising was too technical for me to bother. Untrue. My house smells fantastic – the test run following your step-by-step hot cross bun guide (*Cuisine* 169) gave true meaning to the expression "bun fight". Sixteen seemed too many – but it wasn't enough. My confidence rose with the dough and now I make my own pizza bases too.
Jann-Marie Ross

I LIVE IN Doha and have always enjoyed catching up with your magazine when home in NZ for holidays. It has now been made even better with the ability to receive it as an e-magazine. I regularly enjoy making the dishes, although I frequently have to improvise as at least one ingredient will be impossible to find. I miss the array of artisan products from New Zealand, but am enjoying learning how to cook the food from this part of the world. And with a very multicultural population, the choice is amazing.
Chris Evans

Lucy Corry's Last Bite column in issue 169, "I Want to Eat Like Common People", struck a chord with many of you – here is a selection of the responses:

AT LAST A voice of reason! I cook with sugar, not brown rice syrup, agave nectar or stevia. Crazy times! I use white flour in my baking. Call the superfood police! I am not gluten intolerant and therefore do not cook gluten-free food. How outrageous is that?! I am obviously desperately uncool (culinarily speaking) but at least I now know I am not alone.
Emily van Stokkum

WE HAVE FLOUR, sugar and pasta in the cupboards too, and we enjoy them all in moderation. We have a small garden and this summer we have harvested our own potatoes, beans, tomatoes and strawberries. We love butter on our sweetcorn and we sometimes eat our strawberries with ice cream. We do not agonise about food in the way that so many seem to these days. Maybe there are more of us out here than you think Lucy, but being "ordinary eaters" we don't like to make a fuss.
Helen Cox

HAVING BEEN DOWN the "wellness' route, with a semi-religious devotion to raw milk, fermented cabbage, zero sugar and gluten-free everything, I can say with conviction that NOTHING changed in my life except my bank balance. I salute you Lucy and I will toast you tonight with a giant glass of wine as I place a book-sized slab of oozing camembert on a gluten-filled cracker. I will join your revolution.
Emma Conyngham

Share your thoughts and you could win a fantastic prize! Write to *Cuisine*, PO Box 6341, Wellesley St, Auckland 1141 or email editorial@cuisine.co.nz

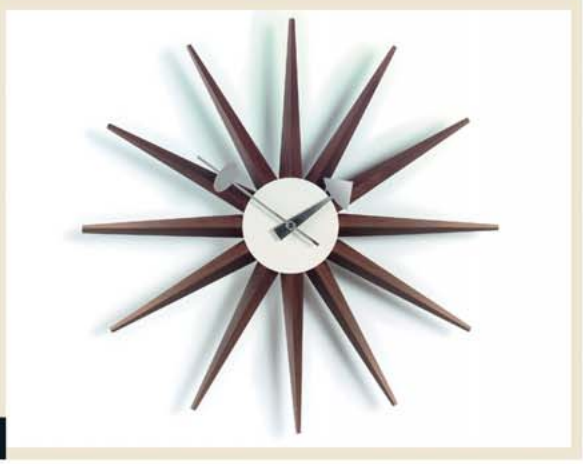
Due to space restrictions, these letters have all been abridged.

WINNING LETTER PRIZE

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Congratulations to this issue's winning letter author, Jane Smelt, who will receive a Sunburst clock, worth $591. The Sunburst was designed by American George Nelson, who was regarded as a leading voice in architecture and design in the mid 20th century. In production from 1949, the clock is one of the design classics released by the Vitra Design Museum and distributed in New Zealand by Matisse.

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I Love Pies entrepreneurs Maree Glading (left) and Jessie Stanley

Food-loving mums take a slice of the pie

Innovation, pragmatism and sound business advice have helped two Kiwis build a successful pie business. Now they are setting out to conquer the world.

When Maree Glading and Jessie Stanley returned to New Zealand from their OE in the UK, one of the things they were most looking forward to was a good old Kiwi steak and cheese pie.

But their expectations didn't match the reality. "We bought a pie to satisfy our craving and were disappointed with the quality," recalls Maree.

The solution? To craft their own version. And so the I Love Pies brand was born.

From the start, Maree and Jessie were adamant that they would use only top-quality ingredients in their pies – sour cream and free-range eggs in the pastry, and no palm oil, artificial colours or preservatives.

"We decided that the ingredients going into our products should be things we'd be happy to give to our children," says Maree.

They started out by taking 100 handmade pies to the Clevedon Village Farmers' Market one weekend. The pies were snapped up within a few hours, and the business went on to be profitable in its first year.

Seven years later, sales have grown more than 700 per cent and I Love Pies products are sold in more than 300 stores around New Zealand. The company began exporting to Hong Kong in 2014 and plans to explore the Australian market this year.

Jessie says one of the key decisions they made early on was to seek good business advice. As a start-up business customer with ANZ, I Love Pies was connected with its local Business Banking Manager Brodie Caldwell.

Brodie conducted an A-Z Review with Jessie and Maree, helping them to plot financial goals andgrow in the early years. As I Love Pies has moved into other markets, Brodie's advice has become even more invaluable.

"Brodie has helped us understand the intricacies of managing foreign exchange. The bank has a lot of knowledge of start-ups and small businesses, and knows how to support the sector," says Jessie.

ANZ helped Maree and Jessie grow I Love Pies into a successful business. With more than 600 Business Bankers across New Zealand, ANZ has the expertise to help Kiwi businesses succeed. Check out the ANZ Biz Hub for business tools and templates.
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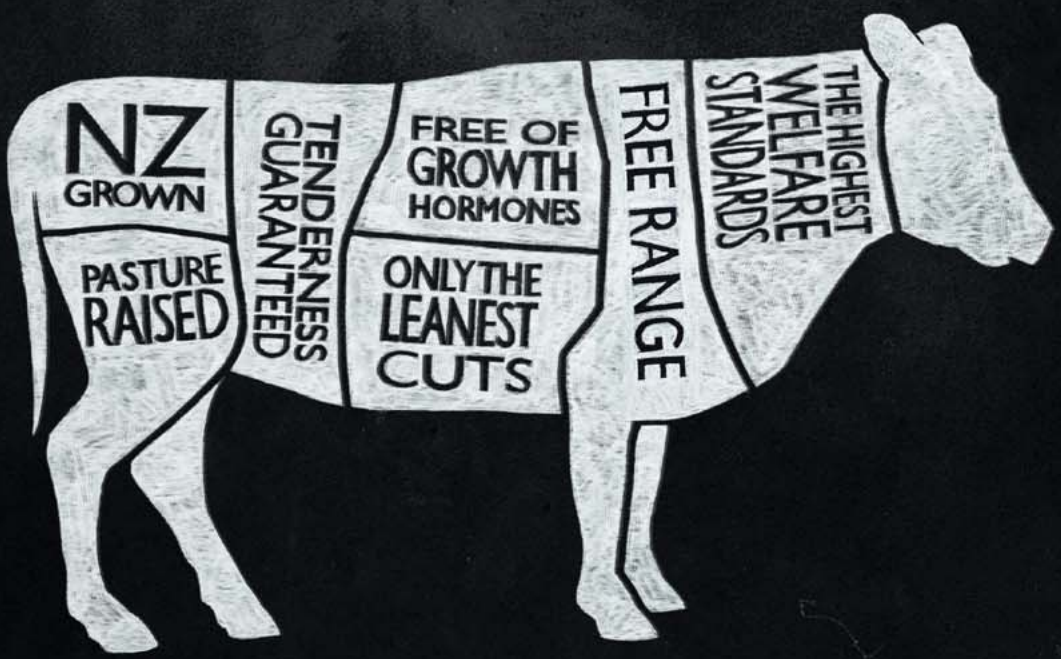
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news&views

EDITED BY SARAH WALL









Clockwise: Olivers restaurant has been sympathetically restored; owners David and Andrea Ritchie; a selection of the restaurant's preserves; chef Michael Coughlin

CAMILLA RUTHERFORD

SOUTHERN LIGHT

The iconic Olivers restaurant has reopened in Central Otago's Clyde. ›

CONTINUED FROM PREVIOUS PAGE... Olivers in Clyde was a highlight on the New Zealand food scene in the late 1980s and 1990s, established and run by the indomitable Fleur Sullivan. Now, it's reopened with a new lease of life.

David and Andrea Ritchie took over Olivers around five years ago, sympathetically restoring the historic stone schist buildings and relaunching the boutique hotel arm of the operation. The final step in the refurbishment was the restaurant, which opened in March. The Ritchies have also built the new Victoria Store Brewery in one corner of the restaurant, while an extension houses the Merchant of Clyde cafe.

The cafe will serve food from early in the morning (good news for Otago Rail Trail riders), including house-made breads, pastries, terrines and preserves, while the brewery will feature beers brewed by Grant Radka (ex-West Coast Brewery).

Heading up the kitchen at Olivers is chef Michael Coughlin, returning to his culinary roots after more than 20 years away, most recently at Dunedin's Pier 24. Coughlin began his career at Olivers in the 1980s, then ran Olivers Bakery. He and his wife Mari-Anne moved to Dunedin in 1991 – now their children have left home, the time seemed right to return to Central Otago.

The idea of rediscovering the wonderful produce of Central Otago excites Coughlin – at 52 he says he still feels the need for new challenges. "My head is spinning with ideas; I can't help myself."

The restaurant is open for lunch and dinner, focusing on local produce – fruit, olive oils, wines, game and merino. "As a mature chef I've learnt to appreciate these ingredients and be inspired by them without overcomplicating dishes, putting them on the plate with honesty."

Small plates will include Coughlin's duck liver pâté, served with walnut bread made using local nuts; large dishes will star the likes of lamb rump and 48-hour spare ribs. "The integrity and soul of the old restaurant is still there, but it's been brought into the modern era." **oliverscentralotago.co.nz**

CHARMIAN SMITH

WE FANCY...

NZ CREATORS. There's a lovely selection of NZ-made artisan products available to buy on **themarketnz.com** This breakfast pack, with Factory Ceramics bowl, Muesli Hub muesli and "Cereal Killer" spoon, is particularly sweet.





BREW TEMPLE Tuatara has opened a new bar and brewery in Wellington. The Third Eye: Tuatara Temple of Taste is home to a 500-litre copper brewhouse and 14 taps; experimental beers will be brewed each month. Goose Shack chef Haydn Turner has put together a casual menu to work with all that beer, and there's a pleasant beer garden out the back. Tuatara's Richard Shirtcliffe says it's intended to be a full beer experience. "We'll be serving beers from other brewers and collaborations on tap... It's somewhere beer lovers can go for a casual pint, fill up a rigger to take home or learn more about the amber drop." **tuatarabrewing.co.nz**

DID YOU KNOW YOU COULD SAVE 42 PER CENT ON THE RETAIL PRICE IF YOU SUBSCRIBE TO CUISINE BY DIRECT DEBIT? THAT'S JUST $6 AN ISSUE! **Go to getmags.co.nz**



Citta Design's new Deco Deco range is inspired by Paris and includes lots of quirkily chic offerings such as these tea towels and hanging rack. **cittadesign.com**

HAPPY POTTER

We're long-time fans of Tony Sly pottery and are particularly taken with his new, slightly more delicate range. "The clay comes from Central Otago and I can throw it quite finely compared to our other ranges, though it still has that handmade character," says Tony. "It's still a white plate, but the clay character is expressed authentically." **tonyslypottery.com**



FEELING VIRTUOUS? JOIN NADIA LIM AND OTHERS TO HELP THE CANCER SOCIETY OF NEW ZEALAND BY PLEDGING TO EAT JUNK-FREE FOR THE MONTH OF JUNE. **junkfreejune.co.nz**

New!

CUISINE SUBS' CLUB

Every issue, we enter all our subscribers into a draw to win a prize. Congratulations to Rosemary Sutherland from Arrowtown, who receives this four-piece Marcato pasta machine and Tacapasta drying rack. Made in Italy since 1930, the Marcato comes with accessories to produce five types of pasta, including ravioli. Total prize valued at $500. For a stockist near you, email sales.nz@dksh.co.nz or phone 0800 357 517. Don't forget to subscribe to go in the draw for next issue – to sign up, see page 71. Plus, turn to page 22 for details of how subscribers can win a great Linden Leaves prize.



TONY SLY: TAMARA WEST; PASTA MAKER: JASON CREAGHAN



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ALLPRESS



PORK, TOMATO & OLIVE RAGU WITH PASTA

Celebrate cooler evenings with this delicious slow-cooked pork ragu, served with handmade pasta and plenty of parmesan

SERVES 8-10

PREPARATION 15 MINUTES / COOKING 4 HOURS

- 2 tablespoons olive oil
- 1kg boned pork shoulder, cut into large pieces
- 250g streaky bacon, chopped
- 2 onions, chopped
- 1 carrot, peeled, finely chopped
- 1 stick celery, finely chopped
- 4 cloves garlic, crushed
- ¼ cup parsley, chopped
- 2 sprigs rosemary
- ¼ cup tomato paste
- 250ml full-bodied white wine
- 2 x 400g cans whole peeled tomatoes (we used cherry tomatoes)
- 500ml unsalted chicken or vegetable stock
- 2 teaspoons salt (omit if you're using salted stock)
- 50g butter
- handful sage leaves
- 200g Sicilian olives
- 100g pasta per person to serve*
- plenty of grated parmesan to serve

Heat a tablespoon of the oil in a large heavy-based saucepan over high heat, then brown the pork pieces all over. Set aside. Add the bacon and fry, stirring, for about 5 minutes to render the fat.

Reduce the heat to medium and add the remaining oil. Add the onion, carrot, celery, garlic, parsley and rosemary and fry gently for about 10 minutes or until the vegetables are softening and just turning brown. Add the tomato paste and cook for 5 minutes. Add the wine and bring to the boil. Return the pork to the saucepan along with the canned tomatoes, 1 canful of water, and the stock and salt.

Reduce the heat to a steady simmer and cook for 3 hours, stirring occasionally (add more water if it becomes too thick), or until the pork is very tender.

Meanwhile, melt the butter in a small frying pan over medium heat until the solids start to separate. Add the sage leaves and fry for 30 seconds or until crisp. Remove with a slotted spoon and drain on paper towels.

When the pork is very tender, remove from the sauce. Allow to cool a little, then shred the meat. Return the shredded pork to the sauce, add the olives and heat through. Serve immediately or let the flavours improve in the fridge for a day or two, then reheat.

When ready to serve, cook the pasta in a large saucepan of well-salted boiling water until al dente. Serve the pasta topped with the ragu, sprinkled with the fried sage leaves and freshly grated parmesan cheese.

* We used handmade pasta for this recipe – see page 54 for a recipe. If you don't want to make your own pasta, substitute with pappardelle or tubular rigatoni. FIONA SMITH

WE FANCY...



CATHERINE'S SALTED CARAMEL. Made by French-born Catherine Boles (who also makes excellent crepes under the name Les Crepes de Catherine), it's delicious on everything from apple tart to ice cream. Available from good food stores and some cafes.



WANT TO LEARN TO BAKE CAKES LIKE LAST MONTH'S COVER STAR? WE HAVE FIVE DOUBLE PASSES TO GIVE AWAY TO A MASTERCLASS WITH CUISINE BAKING EXPERT ALICE ARNDELL. ALICE WILL DEMONSTRATE RECIPES FROM HER NEW BOOK, BAKE ME HOME, ON 16 MAY AT AUCKLAND'S DELONGHI GROUP SHOWROOM. **Enter at cuisine.co.nz/competitions by 8 May**

JOIN THE CONVERSATION



ConversatioNZ is a new movement that aims to foster connections and conversations within New Zealand's food community, in order to promote the country internationally as a food destination. The brainchild of Giulio Sturla (pictured right, chef-owner of Lyttelton's Roots), it kicks off in Christchurch on 4 May with a discussion at XCHC. Speakers include chefs Michael Meredith (Merediths), Bevan Smith (Riverstone Kitchen) and Matt Lambert (of New York's The Musket Room). **conversationz.co.nz**

COVER IMAGE: AARON McLEAN, CAKE: TAMARA WEST; SALTED CARAMEL: JASON CREAGHAN; GIULIO STURLA: GUY FREDERICK

KITCHEN CONFIDENTIAL

CARMELO BARBARELLO



Italian ambassador Carmelo Barbarello (left) with husband Javier Barca

AS THE ITALIAN ambassador to New Zealand, Carmelo Barbarello has been in Wellington since August last year, meaning he's had a bit of time to accustom himself to his latest home. "You can feel its soul – it's a small city, but it has lots of character," he says. He'll be here for three years before moving on to his next posting – his last role was in the "culinary temple" of New Delhi, where he and his husband, interior designer Javier Barca, developed a taste for Indian food.

Italian cuisine is, of course, closest to Carmelo's heart – he grew up in Calabria in central Italy but his mother is from Naples, so his favoured recipes tend to derive from that region. He says finding Italian food in Wellington isn't a problem. "You can get a good pizza, and you can find good pasta in a number of restaurants – we can conclude that pasta is an international plate now."

At home, he likes to cook when he has time, favouring classic dishes. "Most of the recipes of Italian tradition are simple but not easy. Pasta, for instance – it's such a delicate equilibrium among just three or four ingredients." As Javier is Spanish, dishes from that country also find their way on to the menu. "Just yesterday we had a wonderful tortilla de patatas, and sometimes in summer we make gazpacho."

The couple return to Europe to visit family and friends once or twice a year, where Carmelo makes sure to eat plenty of traditional buffalo mozzarella. "I miss that. But most things you can find in New Zealand."

SARAH WALL

The Embassy of Italy is presenting a piano recital by Luciano Bellini, permanent conductor of Rome's Nova Philarmonia Orchestra, at the Wellington Opera House on 19 April. Go to ticketek.co.nz

GO THE DUTCH – IN THIS YEAR'S CHAMPIONS OF CHEESE AWARDS, MAHOE FARMHOUSE CHEESE VERY OLD EDAM TOOK OUT THE CHAMPION OF CHAMPIONS AWARD, WHILE MERCER MATURE CUMIN WAS TOP ARTISAN CHEESE AND MIEL MEYER WAS NAMED CHAMPION CHEESEMAKER.

KITCHEN CONFIDENTIAL. ROSS GIBLIN/FAIRFAX NZ

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ARTISAN WATCH

Sally Duckworth (right) and Alisdair Ross have been escaping Wellington on the weekends for 10 years now. A research consultant and barrister, respectively, the pair bought an 1880s homestead 30km from Masterton to create a bolthole from the city. While most people might use their country weekends to read books and relax, Sally and Alisdair decided to make the most of the citrus trees on their 20 acres and make marmalade under the label Marmalada. "We wanted to focus on one thing and do it really well," says Sally. They decided to launch their brand with savoury flavours in order to offer something a bit different, though the original inspiration came from their neighbour recounting that he used to put marmalade on his sausages at boarding school. Their savoury Tangelo & Smoked Paprika Marmalada ("best served with sausages") picked up a gold award at last year's World Marmalade Championships in the UK; this year, golds went to Marmalada's Kumquat Marmalade with Vanilla, and Grapefruit Marmalade with Mint & White Rum. Sally's background in research means every step is carefully planned, from tasting panel breakfasts in Wellington to brainstorming interesting new flavours. The couple pick the fruit and preserve together, while Alisdair has special responsibility for hand-watering the trees. **marmalada.co.nz**





If you can't eat dairy, Raglan Coconut Yoghurt could be your new favourite thing. Rich and creamy, it's lightly sweetened with honey. Find it at Farro Fresh, Moore Wilson's and other specialty food stores and cafes. **raglancoconut yoghurt.co.nz**



PIGS IN MUD

North Canterbury's Patoa Farms recently hosted a field day to celebrate winning the title of 2014 Lincoln University Foundation South Island Farmer of the Year. The farm supplies around 50 per cent of New Zealand's free-farmed pork – judges said the Sterne family has proved it's possible for a business to achieve good results with outdoor free-roaming pigs. **patoafarms.co.nz**

SALLY DUCKWORTH & YOGHURT, JASON CREAGHAN



TRAFFIC

AUCKLAND

Woodpecker Hill on Parnell Rd is the latest offering from Mark Wallbank and Che Barrington (MooChowChow, The Blue Breeze Inn). There's a fun, eclectic fit-out, and the menu fuses Southern American barbecued meats with Asian zing.

Pilkingtons is new to Shortland St, with ex-O'Connell Street Bistro chef Alex Strobach in the kitchen. Open all day, the smart menu features dishes such as wild boar tortellini and confit duck with kumara, chorizo and salsa verde.

Ponsonby Central burger joint Burger Burger has opened an outpost on Newmarket's Osborne Lane.

TAURANGA

Rye American Kitchen has opened on Wharf St, with casual American-themed food and drinks – think buttermilk fried chicken and pork and grits.

WELLINGTON

Coene's Provisions has opened in the Royal Port Nicholson Yacht Club, with all-day options from creme brulee French toast to lamb shank Wellington.

Chef Chris Green has relaunched the old Arbitrageur space as a relaxed French-Vietnamese eatery, dubbed Annam. Nikki Chung (Nam) is also involved.

CHRISTCHURCH

Coffee Supreme has opened Supreme Supreme on Welles St. As well as superlative coffee, expect great food – chef Tania Goodfellow has spent time at renowned Wellington cafes Floraditas and Nikau.

BUON GIORNO

DeLonghi is celebrating all things Italian in the month of June, with the Ciaotearoa Festival. Join in the fun with an Italian market day at Auckland's Sabato on 6 June. *Cuisine*'s Ginny Grant will be running cooking demonstrations, while Sabato's cheesemonger Calum Hodgson (below) will be on hand to guide your choices. Plus, enjoy free coffee from the DeLonghi coffee cart, see a wheel of parmesan being cracked and be in to win prizes. **sabato.co.nz**





TABLE TALK French Country Collections' new range is full of excellent pieces, including these autumnal-looking placemats, copper ladle and linen napkins. **frenchcountry.co.nz**



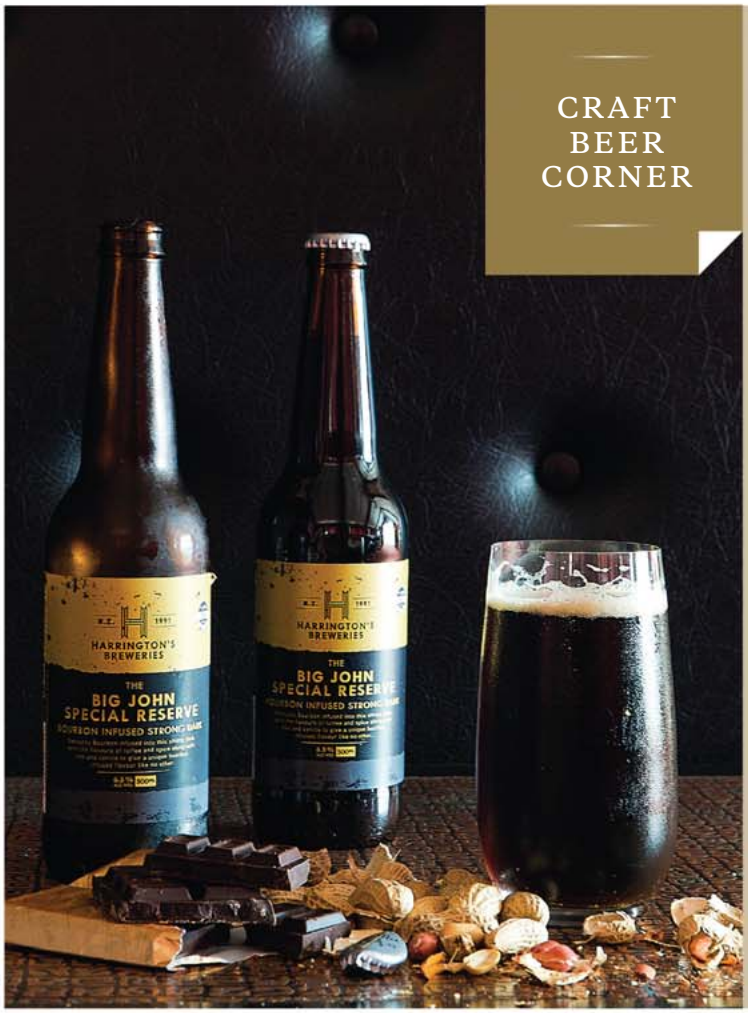
From left: *Cuisine* editor Sarah Nicholson, Scott Corbett, Mat McLean and Silver Fern Farms' Nicola Johnston

A GREAT NIGHT OUT

A group of lucky *Cuisine* readers recently enjoyed dinner at Hamilton's Palate, to celebrate the Silver Fern Farms Premier Selection Awards. Scott Corbett from Whitianga's No8 Restaurant & Bar cooked his winning beef eye fillet dish (right), while Palate chef-owner Mat McLean demonstrated why he took out the top award last year, and all dishes were matched with Ara wines. For more photos, go to **cuisine.co.nz**



PALATE DINNER, HELEN JONES



CRAFT BEER CORNER

BEER AND BOURBON IN A GLASS

In 1991, John Harrington said "enough" to the stifling beer duopoly. To compete, he founded Harrington's Breweries and began making beer with all natural ingredients. In the early days, most beers were sold locally in kegs but Harrington's now boasts a range of attractive bottles and distributes nationwide.

Like so many Christchurch businesses, Harrington's was hit hard by the earthquakes; one building was completely destroyed. However, some good came out of the rubble as the company subsequently brought together the far-flung parts of its business under one roof in a new building. Despite a few tough years after the quakes, Harrington's Breweries was crowned the Brewer's Guild Grand Champion New Zealand Brewery for 2012 – the country's highest brewing accolade.

With more than 25 offerings, Harrington's brews the largest range of beers in the country. One of its flagship beers is Harrington's Big John, a 6.5 per cent Scotch ale infused with bourbon. It pours a dusky brown in the glass with a mocha head, and delivers firm notes of coffee, chocolate, vanilla, oak and, er, bourbon.

Big John pairs equally well with savoury and sweet dishes, but it's hard to go past matching it with this issue's double chocolate brownie cookies (page 68). The dark, rich beer complements the equally dark and rich chocolate in the cookies, and highlights the background vanilla notes. The oak in the beer from the bourbon contrasts wonderfully with the roasted peanuts, while the sprinkling of salt on the cookies serves to highlight the sweetness of both the biscuits and the beer.

harringtonsbreweries.co.nz **NEIL MILLER**

TALENTED KIWI CHEF HAYDEN McMILLAN (EX-TRIBECA) IS SET TO HEAD UP THE KITCHEN AT THE ROVING MARROW IN MELBOURNE'S CARLTON, WHICH OPENS IN APRIL.



UNDER THE GRILL

AUSTRALIAN FOOD legend Stephanie Alexander is visiting New Zealand in May for the Dunedin Writers Festival and Auckland Writers Festival. In Dunedin, she'll be speaking with Lynda Hallinan on 9 May and hosting a Mother's Day afternoon tea on 10 May. In Auckland, she'll speak at a lunch at Sails Restaurant on 14 May, and at the Aotea Centre on 15 May. Go to dunedinwritersfestival.co.nz and writersfestival.co.nz

What's your guilty pleasure? Can I be nauseating and say I don't really have one. I like the occasional chocolate bar, and I love a good cake, but that doesn't make me feel guilty. Greed is perhaps the answer. If something is really delicious, I probably eat too much of it!

What's the weirdest thing you've ever eaten and where? I think it would have to be sashimi of raw squid in Japan. I love squid, but not raw. It sticks to your tongue and the roof of your mouth, and needs a lot of chewing, while you concentrate on not gagging!

Are there any foods you can't bring yourself to eat? I once watched [Vietnamese chef and writer] Luc Nguyen swallow a live snake's heart and I just knew I could not have done it.

If you had to eat only one culture's cuisine for the rest of your life, what would it be? Probably Italian, but then there is France...

Your most embarrassing cooking moment? In my restaurant days, preparing to reheat a carefully cooked, but imperfectly cooled bollito misto [mixed boiled meats] and discovering that one part of it had fermented.

What would you cook to impress a date? Something simple but perfect! And something that cooked itself effortlessly in the oven so that my full attention could be on my companion.

What's your favourite kitchen gadget? Probably my food processor. I just love it.

What food did you detest as a child but love now? Brussels sprouts and I would have to say we get on better now, but I still don't *love* them.

If you were a vegetable, what would you be? A soft-hearted lettuce, just needing a small slurp of the very best Australian extra virgin olive oil and a flake of sea salt.

BEER: JASON CREAGHAN; STEPHANIE ALEXANDER: BLAKE STOREY/PRIME CREATIVE MEDIA



In Season: WALNUTS

Make salsa di noci by blitzing together stale sourdough that has been softened in milk or water then squeezed of excess moisture, some walnuts, a clove of minced garlic, some freshly grated parmesan and just enough olive oil to make a chunky sauce. Delicious tossed through tagliatelle or over roasted pumpkin, or as an accompaniment for fish.

For a light starter, try a persimmon and walnut salad. Cut perfectly ripe fuyu persimmons into thin wedges (peeled if you prefer), then combine with rocket or watercress leaves, a soft creamy goat's cheese and toasted walnut halves. Make a light dressing of lemon juice with extra virgin olive oil (or use walnut oil if you have some), and dress gently.

Make walnut hummus: in a food processor, combine a can of drained chickpeas with a clove of garlic, lemon juice, fresh or toasted walnuts, a good pinch of ground cumin, olive oil (and a smidgen of walnut oil if you have it) to make a smooth paste. Garnish with chopped toasted walnuts and serve with crudites or crackers. **GINNY GRANT**

NEED MORE POWER IN THE KITCHEN? CHECK OUT ELECTROLUX'S NEW MASTERPIECE COLLECTION RANGE. THE STICK BLENDER, FOOD PROCESSOR AND JUG BLENDER HAVE ALL BEEN DESIGNED TO REPLICATE PROFESSIONAL KITCHEN KIT.
electrolux.co.nz

DUMPLINGS: JASON CREAGHAN; WALNUTS, NEW YORK BOTANICAL GARDEN, USA

DIARY DATES

MAY

1-3 THE FOOD SHOW CHRISTCHURCH Discover great new food and drink products to buy, plus enjoy lots of free samples and cooking demonstrations. **thefoodshow.co.nz**

2-3 THE CHOCOLATE AND COFFEE SHOW Head to Auckland's The Cloud to sample artisan chocolate and plenty of coffee. **chocolatecoffeeshow.co.nz**

14-17 NOOSA INTERNATIONAL FOOD & WINE FESTIVAL This festival includes everything from food tours to clam bakes, beach parties and food and wine masterclasses. **noosafoodandwine.com.au**

22-24 THE GREAT NZ FOOD SHOW Waikato's Mystery Creek Events Centre plays host to this food show, with great food, wine and demonstrations from chefs including Peta Mathias and The Grove's Ben Bayly. **greatnzfoodshow.co.nz**

JUNE

5-28 WINTER FAWC This Hawke's Bay festival continues to go from strength to strength – expect lots of cooking demonstrations, special dining and wine events and general good times. **fawc.co.nz**

6 CIAOTEAROA MARKET DAY See *Cuisine*'s Ginny Grant demonstrate dishes and enjoy free coffee from the DeLonghi cart at this celebration of all things Italian at Auckland's Sabato. **sabato.co.nz**

6-7 MANUWATU WINE & FOOD FESTIVAL Free wine tastings, live music and cooking demonstrations at Palmerston North's Awapuni Racing & Function Centre. **mwff.co.nz**

20 ITALIAN OPERA AT HUKA LODGE Sydney chef Stefano Manfredi will prepare a five-course dinner, matched with wines from Central Otago's Misha's Vineyard and accompanied by performances from students at the New Zealand Opera School. **hukalodge.co.nz**

26 RONALD MCDONALD HOUSE SUPPER CLUB Top Christchurch restaurants will host dinner parties to benefit the charity. **rmhsi.org.nz**



The pair behind Wellington's Dragonfly restaurant have launched their own line of food products. The Asian Food Republic range includes apple and kaffir lime crumbles, coconut madelines, prawn shu mai and these pork and chive dumplings, which come packaged in a bamboo steamer basket ready to cook. Available from Farro Fresh and Moore Wilson's. **asianfoodrepublic.co.nz**

ELECTROLUX HOME PRODUCTS

Electrolux's new Masterpiece Collection has the technology and power to revolutionise home cooking. The Jug Blender features a 10-degree tilt, using the force of gravity to move ingredients around the jug and fall back down onto the blades, ensuring smoother results. The intuitive LED display offers three speeds, settings for smoothies, drinks, soups and ice crushing, and a precision timer. And the 1600W motor can tackle the toughest of jobs but operates surprisingly quietly, even when blending ice cubes or nuts. Meanwhile, the Food Processor means slicing, mixing, chopping, shredding and even kneading has never been easier or quicker. There's an adjustable slicing disc, with 28 settings to achieve the perfect thickness, as well as discs for French fries, shredding and emulsifying ingredients. It comes with a 4.2L working bowl and a 2.2L nested bowl, while the 2000W induction motor has a 25-year warranty. **electrolux.com.au/masterpiece_collection**



KITCHEN WISH LIST



CHRISTOPHER VINE DESIGN

The new Avalon collection by Christopher Vine Design helps you liven up your home with bold designs reminiscent of modern classics. Each piece features contrasting patterns on interior and exterior surfaces. The collection includes traditional dinnerware, mugs and matching jugs made from durable prestige porcelain and is microwave- and dishwasher-safe. **christophervine.com.au**

HANSGROHE



The new Logis® kitchen mixers are a joy to the eyes and fingertips. Featuring an appealing and ergonomic design, the handles invite you to touch them – great design is important to Hansgrohe. The company has a long-standing relationship with Phoenix Design, working to bring design to the heart of the home. **hansgrohe.co.nz**

NESPRESSO



Enter the world of Nespresso with the stylish new Lattissima Touch. Design meets function in this compact benchtop essential – just add your touch to create a huge range of delicious milk-based coffees. RRP$699 **nespresso.com/lattissima-touch**

BETTER BENCHTOPS

The variety and durability of laminate makes it the perfect solution for all lifestyles. Create the look you desire with the benefits of a softer, warmer and long-lasting material. **mylaminate.co.nz**.





a river's course

The River Cafe's Ruth Rogers has remained true to her vision, as she tells **Ginny Grant.**

London's The River Cafe is legendary on the world's food scene, famed for its focus on simple Italian-style dishes as well as for its alumni – Jamie Oliver, Hugh Fearnley-Whittingstall and Moro's Sam and Sam Clark have all cooked there. As have I, as it happens – almost 18 years ago I managed to secure a chef's position there. In that pre-internet age, I didn't realise quite how famous the restaurant was – probably just as well or I may not have had the courage to rock up and ask for a job.

Ruth Rogers and the late Rose Gray established the restaurant in 1987. They were domestic cooks who had spent time in Tuscany and wanted to serve the simple home-cooked food they were familiar with, not the stodgy pasta dishes that were typical in other Italian restaurants in London at the time. From the start, The River Cafe served seasonal, locally focused dishes using meat from animals that had been raised with care, at a time when none of those things were talked about. Their approach seemed radical then; today, it seems the rest of the world has begun to catch up.

Rogers was in Melbourne recently, presenting a class in The Langham Masterclass series as part of the Melbourne Food and Wine Festival, and I asked her how The River Cafe manages to stay fresh.

"I think a lot of it is to do with going to Italy – you discover something new all the time. I think that's crucial. And having young people working for me is important, and being there every day. If I was bored everyone else would be."

Restaurants, says Rogers, are similar to theatre – dramatic, but with a sense that everyone involved is working together. She credits The River Cafe's staff with a lot of its success, and says the secret to retaining quality staff is treating them as individuals. "We run our kitchen with hope rather than fear, and we don't work crazy hours. We respect that the more you invest in a person, the better they work."

Making sure that everyone is in touch with the heart of the restaurant is also critical. "When the waitstaff arrive in the morning, they prep the parsley, clean the salted anchovies, wash the spinach and pod broad beans... the whole staff are educated and involved in the process."

Key turning points for The River Cafe have come from adversity. In 2008, a fire closed the restaurant for six months, giving Gray and Rogers time to think about what they could change. "We put in a new wood oven, a new grill and we opened it up more. The menu became larger because the kitchen could take it and we got more ambitious, more confident." The pair also travelled to Italy and wrote a new cookbook during that time, plus sent their chefs out on different projects – some worked with the restaurant's producers and suppliers, while others spent time with charities.

From my time at The River Cafe, I recall Rogers and Gray having contrasting but complementary styles. A dish could be prepared in a completely different way depending on which of them was running a shift. Gray executed dishes with flair and panache, while Rogers' food has always had a deep authenticity.

The biggest turning point of all for the restaurant came in 2010, when Gray passed away from cancer, and I wondered how Rogers has maintained the restaurant's focus without her partner.

"When I knew that Rose was going to die and was gasping, 'How do we carry on?', I gathered our restaurant managers Charlie and Vashti, and our head chefs Sian and Joseph and said, 'You are my Rose, the four of you'. They aren't Rose, but it's a different dynamic. [The restaurant today] is better, not because Rose is not there, but because we have grown in the same way that we would have if she had been there."

DANIEL MAHON







city soul

Thames' stylish Cafe Melbourne honours its namesake with great coffee and top food.

Many a weary pilgrim has passed through Thames on the way to or from the Coromandel, in search of a good coffee and something to eat. The town seems worlds away from the bustling metropolis of Melbourne, but the good news for hungry travellers (and locals, of course) is that there's an homage to the Australian city on the main street. The story of how it came to be is writ large (literally) on a wall inside Cafe Melbourne – "Thames guy meets Melbourne gal..."

"Thames guy" is chef Russell Kidd, the man behind Cafe Melbourne's top-notch menu, while "Melbourne gal" is his wife Kim, a transplant from Melbourne to Thames who was yearning for a taste of her hometown.

The cafe's home is the Depot – a new development in Thames' old bus depot, at the Grahamstown end of the main drag.

The tale of two cities continues inside, where Kim and Russell have warmed up the stripped-back brick space with Melbourne-inspired artwork and latticed partitioning. The homage to Thames is more subtle: when placing your order take noteof the antique counter – it was once the Thames library checkout desk. And around the corner in the cafe's meeting room, the table is made from doors salvaged from the town's old medical centre.

The Melbourne flair of the cafe is evident in the excellent coffee and delicious, polished food – think zingy fish curry with coconut and lime or lamb cutlets with smoked chipotle aioli, as well as daily sliders and a sumptuous cabinet selection.

As for what's ahead, there's live music planned for Friday nights, but mostly Kim and Russell are still settling into the rhythm of cafe ownership. "Everyone said it would slow down, but it just hasn't yet!"

cafemelbourne.co.nz AMY STEWART

DOUBLE LEMON TARTS

MAKES 12

cooking oil spray
500g sweet shortcrust pastry
4 large eggs
200g caster sugar
zest of 3 lemons
juice of 4 lemons
⅓ cup flour, sifted
lemon curd, icing sugar, cream or yoghurt and berry coulis to serve

Spray a 12-hole muffin tin with oil. Roll out the pastry on a floured surface then cut out 8cm-diameter rounds. Use to line the muffin holes then put in the freezer for 20-30 minutes to firm up.

Whisk the eggs and sugar in a bowl until thick and pale (don't over-beat; you don't want it to be frothy). Fold in the lemon zest and juice (you may want a little more or less juice than specified, as different lemon varieties vary in acidity). Slowly whisk in the flour.

Preheat the oven to 170°C. Line the pastry cases with baking paper and fill with baking beans or raw rice. Bake for 5-7 minutes or until light golden.

Remove from the oven and reduce the temperature to 150°C. Allow the tart cases to cool for a few minutes then fill with the lemon mixture. Bake for 20-30 minutes or until set and light golden.

Allow to cool in the tin for 10 minutes then remove and top with lemon curd. Serve dusted with icing sugar, with cream or yoghurt and berry coulis on the side.

If you'd like to suggest a cafe to be profiled, email editorial@cuisine.co.nz

TONY NYBERG



Opposite page, from far left: Cafe Melbourne's meeting table; Kim and Russell Kidd; Melbourne-inspired artworks


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MR WILKINSON'S SIMPLY DRESSED SALADS

MATT WILKINSON

Hardie Grant Books | *h/b* | *$59.95*

This is a beautifully photographed, hugely compelling book from Australian-based chef Matt Wilkinson, who co-owns Melbourne's Pope Joan cafe/restaurant as well as the food store Hams and Bacon. It's a paean to the joy of salads, with innovative, delicious suggestions for all times of the year. The book begins with a selection of simple dressings and basics – the likes of salad cream, dukkah and smoked yoghurt. It's then divided into seasons, so you might find a brown rice and feta salad with hot 'n' sour dressing in autumn; spiced roasted pumpkin and falafel in winter. At the end of each season, there are additional quick ideas for using some of the chapter's dressings in other meals. Plus, there are cordial recipes, fruit salads and Wilkinson's friendly voice throughout. ✪ SARAH WALL

MADE IN ITALY

SILVIA COLLOCA

Lantern | *h/b* | *$60*

This book documents Sydney-based, Italian-born Silvia Colloca's visit to central Italy to dig deeper into her culinary heritage. It's a glorious journey through Marche, Abruzzo and Molise, with engaging notes from Colloca on different villages, regional specialities and local characters. And of course there are also recipes, all prefaced with lovely headnotes (family vignettes revealing details such as Nonna Irene plying Colloca's family with panini con frittata before car trips; or Nonno Domenico winding up summer lunches by slicing a peach into his glass of wine). This is Italian soul food, with recipes such as broken pasta and lentil soup, stuffed capsicum, woodsman's chicken and onion stew. Colloca admits she's a "bread baking addict", so there are also achievable instructions for creating your own focaccia, ciabatta and more. For more about Colloca, see our recipe feature on page 72. ✪ SW

ANATOLIA

SOMER SIVRIOGLU & DAVID DALE

Murdoch Books | *h/b* | *$99.99*

Somer Sivrioglu grew up in Istanbul and now runs Efendy restaurant in Sydney's Balmain. This book is a comprehensive guide to Turkey and its food, beginning with a lowdown on favourite ingredients, top techniques and common terms. It then meanders through the day of eating, with recipes from breakfast to meze. It's a delight to pore over, with beautiful photographs of scenes from Turkish life – piles of dried fruit at markets, groups of men catching up over tea, fishing villages, Istanbul restaurants and more. And the authentic recipes are equally appealing, with Sivrioglu's headnotes providing interesting background details. Confident cooks can challenge themselves with the likes of freekeh-stuffed quails, but there are also lots of simple options,

Anatolia is a delight to pore over, with beautiful photographs of scenes from Turkish life – markets, fishing villages, restaurants and more

including delicious kebabs, salads, dips and pastries. It's a fascinating insight into Turkish food. ✪ SW

MY UNDERGROUND KITCHEN

JESS DANIELL

Random House | *p/b* | *$49.99*

Jess Daniell is hedging her bets that even if she does let some of the recipes for her most popular meals out of the bag, her Underground Kitchen will still be buzzing. Since 2013, Daniell has been cooking for up to 200 time-poor but health-conscious Aucklanders a night, and demand is growing. With her first book, she hopes that her customers will find the time, at least some nights, to try their own hands at some of her dishes. Recipes are organised by season, with winter options boasting the likes of lamb shanks with winter ratatouille and beef and mozzarella lasagne (the Underground Kitchen's most popular dish). There are also some great staples (hummus, curry pastes and Cajun spice mix). There are paleo options for most recipes, and vege, vegan, gluten- and dairy-free dishes are flagged. ✪ AMY STEWART





MARKET DAY

Saturday 6 June

Soak up the flavours of Italy at Sabato, including a free Italian cooking demonstration by *Cuisine's* Ginny Grant.

Enjoy a complimentary De'Longhi coffee on arrival, sample fantastic Italian products and chat to Sabato's cheesemonger about his top recommendations.

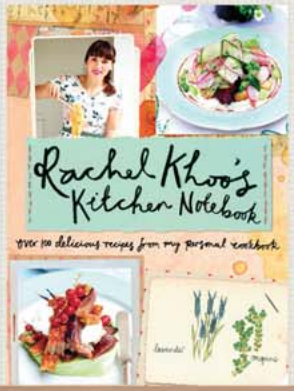
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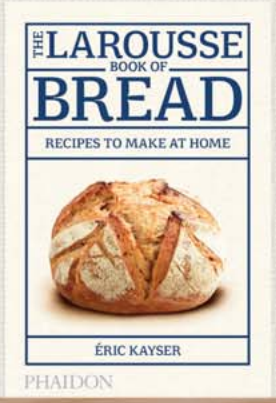
Be in to win a Maserati for a weekend!

Sabato,
57 Normanby Rd,
Mt Eden, Auckland.

Ginny will be in store from 11.45am – 2pm.

books





RACHEL KHOO'S KITCHEN NOTEBOOK

RACHEL KHOO

Michael Joseph | *p/b* | $50

Rachel Khoo shot to fame with her books *The Little Paris Kitchen* and *My Little French Kitchen*, in which she put her own spin on classic French recipes. For her latest volume, she says she "felt it was time to show my true colours". Khoo has a Malaysian father and an Austrian mother, has travelled extensively, lived in France for eight years and was brought up in London, giving her a unique melting pot of culinary influences. As such, there's a wide variety of recipes on offer here, many of them quirky takes on the traditional. There are some appealing vegetarian meals, including cauliflower cheese burgers and eggplant and haloumi schnitzel, as well as hearty dishes that would work well for casual dinners with friends – the likes of duck ragu, Provencal roast chicken and beef short ribs. It's a charming book, designed as if it's an extension of the notebooks Khoo says she's continually drawing and writing in – little illustrations are dotted throughout, and snapshots appear to have been taped in. ✪ SW

THE LAROUSSE BOOK OF BREAD

ÉRIC KAYSER

Phaidon | *h/b* | $55

If you love bread (and really, who doesn't?), this is the book for you. It begins with a discussion on selecting your ingredients (with pointers such as, "if you settle for the first bag of flour you see in the supermarket, you will have great difficulty in making good bread") and equipment, plus helpful pictures to guide you on kneading, making starters, shaping and trouble-shooting. Basics covered off, it's into the recipes, which are divided into chapters on traditional, organic and oil-enriched breads, "breads with extras", bread rolls and a sweet section. Many of the recipes include step-by-step photographs, providing invaluable visual guides to, say, what a ciabatta dough should look like as you gradually bring the oil into it, and all provide instructions both for kneading in a stand mixer and kneading by hand. Bread-making beginners will find the recipes and photos easy to follow, while baking experts can challenge themselves with the likes of fougasse with olives, pain au chocolat or gluten-free chestnut flour bread. This is an invaluable book for anyone who's interested in bread and would also make a great gift. ✪ SW

Bread-making beginners will find the recipes and photos easy to follow, while baking experts can challenge themselves with the likes of olive fougasse or pain au chocolat

Waitoa
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Grown in the green sunny valleys of the Waikato.
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Spice of life

This spiced Waitoa Free Range chicken thigh dish is perfect for a flavourful weeknight meal.



Thai-spiced chicken & pumpkin

Serves 4-6

8 Waitoa Free Range chicken thigh fillets
600g pumpkin, peeled, deseeded, cut into 6 pieces
3 kaffir lime leaves, torn
4cm piece ginger, peeled, grated
2 tablespoons Thai curry paste (we used red)
1 tablespoon fish sauce
400ml coconut milk
handful coriander leaves
small handful Thai basil (optional)

Preheat the oven to 180°C. Arrange the chicken, pumpkin and kaffir lime leaves in a roasting dish. Put the ginger, curry paste, fish sauce and coconut milk in a jug. Mix well to combine then pour over the chicken mixture. Bake for 50-55 minutes or until the chicken is cooked through and the pumpkin is tender.

Scatter with coriander and Thai basil (if using) and serve with steamed jasmine rice.

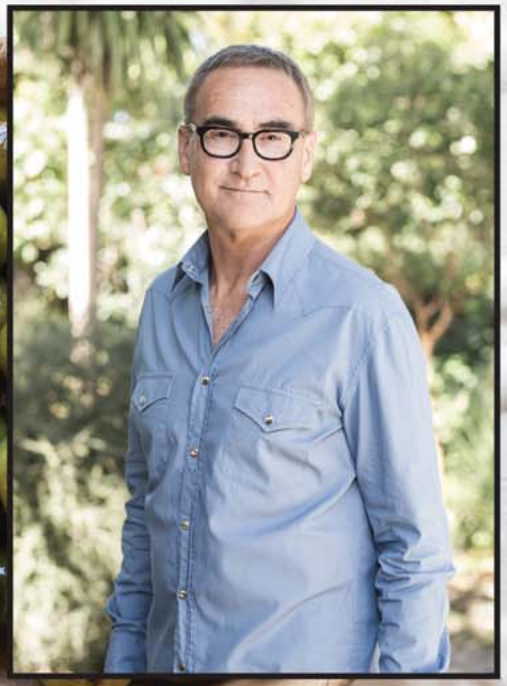
Cook Waitoa, Serve Love

ROYAL NEW ZEALAND SPCA APPROVED





ACUING1337



quicksmart

After almost 20 years of writing this column, this is my final Quick Smart – it is time to pass the baton on. One thing the popularity of this column has shown me is the high calibre of New Zealand cooks – there are many people out there who simply require a little inspiration for what to make; the actual cooking isn't a problem. And the positive feedback has also confirmed for me that most home cooks are above all looking for simple but interesting ideas for dinner. Research has proven that societies that cook proper meals at home generally have better health – if I have done anything to help with this in the past two decades, I'm pleased.

Autumn is a traditionally a great time of the year for cooks everywhere as there is plenty of good produce about. There are still eggplant around and I can't go past my default eggplant recipe, taught to me by the daughter of a friend. Pieces of chicken on the bone go in a roasting dish with lots of diced whole preserved lemon, chunks of eggplant and peeled Agria potatoes, chopped garlic, black olives and fresh marjoram. Everything gets tossed in a little extra virgin olive oil then roasted at 200°C for 45 minutes to an hour. Served with a rocket salad, it is a huge favourite in our house. I have also been playing around with South East Asian-inspired salads. Diced fresh pineapple tossed with palm sugar, sliced red chillies, a big pinch of salt, very thinly sliced kaffir lime leaves, lime zest and juice, a sprinkling of Fresh As freeze-dried lychees and coconut cream on the side is a winner, particularly when paired with a crumbly almond cake.

As always, my hope is that the following ideas will provide inspiration. It doesn't matter what a dish looks like, so long as you use "real" ingredients and you like the way it tastes. Cooking, as Nigella Lawson once wisely wrote, is an exponential discipline – not only do you get better the more you cook, but the more you cook, the faster you get better.

Ray

RECIPES AND FOOD STYLING BY RAY McVINNIE
PHOTOGRAPHY BY KIERAN SCOTT
STYLING BY FIONA LASCELLES



IN SEASON
apples, broccoli, brussels sprouts, celeriac, eggplant, feijoas, figs, grapes, Jerusalem artichokes, kumara, leeks, mushrooms, pumpkin, quinces, tamarillos, tangelos

▲ SPAGHETTI WITH FRIED BROCCOLINI SERVES 4

Preparation 20 minutes / Cooking 15 minutes

500g broccolini (or sweet stem broccoli), stalks cut in half
400g spaghetti
4 tablespoons extra virgin olive oil
1 cup fresh breadcrumbs, made by blitzing stale bread in a food processor or blender
2 large cloves garlic, finely chopped
zest of 1 lemon
large pinch chilli flakes
250g cherry tomatoes, halved
10 anchovy fillets
freshly grated parmesan to serve

Blanch the broccolini in a saucepan of boiling water for 3 minutes. Drain well and cool under cold running water then drain well again. Set aside.

Bring a large saucepan of water to the boil and salt well. Cook the spaghetti until al dente. Meanwhile, heat 1 tablespoon of the oil in a frying pan over moderate heat. Add the breadcrumbs and fry for 5 minutes or until the breadcrumbs are browned and crisp. Remove from the pan and set aside.

Add the remaining oil, the broccolini, garlic, zest and chilli to the pan and stir-fry for 5 minutes or until the garlic is lightly browned. Add the tomatoes and anchovies and mix well. Stir-fry for 2-3 minutes until the tomatoes are hot and the anchovies collapsing.

Drain the spaghetti and place in a large warmed bowl then add the breadcrumbs and broccolini mixture and toss to combine. Serve topped with plenty of parmesan.



WARM CHICKEN, CARROT & WATERCRESS SALAD Slice lots of **carrots** 1cm thick, then boil until just tender. While the carrots are still warm, mix with sliced poached **chicken breast**, **watercress** and **coriander sprigs**, a small handful of **currants**, chopped roasted **almonds** and a dressing of **lemon juice**, **honey** and **extra virgin olive oil**.

BRUSSELS SPROUTS, GARLIC & PRESERVED LEMON Thinly slice **brussels sprouts**, then panfry in **extra virgin olive oil** with finely chopped **garlic** and finely diced **preserved lemon** peel until browned. Serve with a dollop of **plain yoghurt** as a side dish for fried **fish fillets**.



GREEN BEAN & TOMATO PASTA Slow-fry finely chopped **onion**, **garlic** and diced **pancetta**, then add **canned chopped tomatoes** and simmer for 10 minutes until thick. Stir in 3cm sliced blanched **green beans**, then toss the sauce through al dente **short pasta**. Top with **parmesan**.

SQUID & CHORIZO Fry sliced spicy **chorizo** in a little **extra virgin olive oil**. Set aside then fry 5cm squares of **squid tubes** until just turning opaque and white. Serve the squid and chorizo on steamed **rice** with blanched **green beans** and **broccolini** florets, and **lemon wedges** on the side.

MUSHROOM TART Roll out some made-with-butter **flaky pastry** into a rectangle. Place on an oven tray and turn the edges over to make a raised border. Put enough layers of sliced **mushrooms** inside the border so that they are 5cm above the pastry. Sprinkle with **dried tarragon** and finely chopped **garlic**, and dot with **butter**. Bake at 200°C for about 25 minutes or until very well cooked. Serve with a salad of thinly sliced **fennel** and **baby cos** leaves, dressed with a **lemon juice** vinaigrette.

STEAK WITH BRUSSELS SPROUTS & BLUE CHEESE Toss boiled sliced **brussels sprouts** with **lemon zest** and crumbled **blue cheese**. Serve with your favourite cut of panfried **steak**.

ROAST GURNARD WITH OLIVES & TOMATOES Put a whole gutted **gurnard** into a roasting dish. Empty a **can of cherry tomatoes** in juice over it, then add some **black olives**, diced **bacon**, **bay leaves** and **thyme**. Bake in a 200°C oven until the thickest part of the fish flakes easily when a small knife is inserted into it. Serve with **potatoes** and **salad**.

EGGPLANT & MOZZARELLA SANDWICHES Brush 3cm-thick slices of **eggplant** with **extra virgin olive oil**, then quickly barbecue until browned. Sandwich slices together with **prosciutto**, sliced **mozzarella and/or provolone** and **basil leaves**. Sprinkle grated **parmesan** on the top slices, then place the sandwiches side by side on an oven tray. Bake for 10 minutes at 200°C until the cheese has melted. Serve with a **green salad**.

CRUMBED FISH WITH ANCHOVY MAYO & PARSNIP CHIPS Cut peeled **parsnips** into strips, toss in **extra virgin olive oil** and a little **salt**, then roast at 200°C for 30-40 minutes or until crisp. **Flour**, **egg** and **breadcrumb** skinned and boned **fish fillets**, then panfry. Serve the fish and parsnip chips with **mayonnaise** mixed with **capers**, sliced **chives**, chopped **anchovy fillets** and a spoonful of **wholegrain mustard**.

JAPANESE-STYLE PUMPKIN WITH PRAWNS & SPINACH Put 3 tablespoons **Japanese soy sauce** and 3 tablespoons **mirin** in a saucepan. Add peeled, deseeded **pumpkin** chunks and a little **chicken stock**, then cover and braise over medium heat until the pumpkin is tender. Serve with steamed **prawns**, wilted **spinach** tossed with a little **sesame oil**, and **soy sauce** and **lemon wedges** on the side

SMOKED FISH & POTATO PIE Line a tart dish with made-with-butter **flaky pastry**, then spread plenty of flaked, skinned and boned **smoked fish** over it. Add some 2cm diced boiled **Agria potatoes**, and sliced **spring onions** and **chives**. Beat a few **eggs** together with a little **Dijon mustard** and pour over the fish mix. Bake in a 200°C oven for 25 minutes or until very well cooked. Serve with steamed **broccoli** florets tossed with **balsamic vinegar** and **extra virgin olive oil**.

EGGPLANT PUREE Bake **eggplant** that have been punctured a few times with a small knife at 200°C for about 20 minutes or until soft and collapsing. Halve and scrape out the flesh into a food processor. Add a big spoonful of **plain yoghurt**, a tablespoon of **sesame oil**, a clove of **garlic**, lots of chopped **parsley**, **lemon juice**, **salt** and **pepper**. Process until smooth, then serve sprinkled with toasted **sesame seeds**, with **crusty bread**, **rocket** and **watercress leaves** and **lemon wedges** on the side. This is also good served with barbecued **lamb cutlets**.

QUICK BORSCHT Slow-fry a finely chopped **onion** with chopped **carrot**, **celery**, and **dill** or **dill seeds** until the onion is soft. Add lots of grated raw **beetroot** and a couple of diced **potatoes**. Cover well with **vegetable**



stock then simmer for 20 minutes until the vegetables are tender. Taste and season, then add a little **red wine vinegar** to make it pleasantly sour. Serve hot with a spoonful of **sour cream** and **rye bread**.

BRAISED LEEKS WITH GARLIC & PEPPER CHICKEN Put 1cm-thick sliced **leeks** in a frying pan with **butter**, **capers**, finely chopped **garlic** and **thyme sprigs**. Place over medium heat, then cover and braise for 10 minutes until the leeks are tender. Add a splash of **white wine** and boil until evaporated. Meanwhile, rub boned free-range **chicken thighs** with **extra virgin olive oil** mixed with crushed **garlic** and lots of cracked **black pepper**, then barbecue or fry until cooked through. Serve on the leeks, with a sprinkling of **parsley** and steamed **rice** on the side.

▲ PORK SALTIMBOCCA WITH WILTED SPINACH SERVES 4

Preparation 20 minutes / Cooking 15 minutes

8 pieces (about 500g) pork schnitzel, fat removed, gently beaten out with a meat mallet
8 thin slices prosciutto
8 large sage leaves
5 tablespoons butter
100ml white wine
100ml beef stock
3 handfuls baby spinach leaves
¼ teaspoon ground nutmeg
roast Agria potatoes to serve

Put a piece of pork on a clean surface and top with a slice of prosciutto and a sage leaf. Use a toothpick to pin the elements together. Repeat with the remaining pork, prosciutto and sage.

Melt 2 tablespoons of the butter in a large frying pan then fry the saltimbocca, in batches if necessary, for 2-3 minutes each side until lightly browned on each side and the pork is cooked through. Remove from the pan and keep warm.

Turn the heat up and add the wine to the pan. Let it bubble, scraping the pan with a wooden spoon to remove any caramelised meat juices. Add the stock and boil until slightly syrupy. Stir in 1 tablespoon of the remaining butter then taste and season with salt and freshly ground black pepper. Pour into a jug.

Return the pan to the stovetop over medium heat and add the remaining butter. When it is melted, add the spinach and nutmeg and quickly fry until wilted. Season then serve with the pork and sauce, with roast potatoes on the side.



BEEF & BEETROOT BURGERS
Panfry well-seasoned thinly sliced **fillet**, **sirloin** or **rump steak** for a few minutes in **extra virgin olive oil**, then serve in **wholegrain buns** with sliced roasted **beetroot**, panfried **mushrooms**, **cos lettuce** leaves and **mustard**.

ROOT VEGETABLE & FETA BAKE
Slice peeled **Agria potatoes**, **pumpkin**, **parsnips** and **kumara** and layer with chopped **garlic**, toasted **cumin seeds** and crumbled **feta** in a gratin dish, seasoning as you go. Pour a mix of **milk** and beaten **eggs** (2 eggs to 2 cups of milk) over everything, cover and bake in a 180°C oven for 45 minutes (put the gratin dish on a shallow tray in case it bubbles over). Uncover and cook for a further 15 minutes to brown the top, then serve with roast **lamb**, **green vegetables** and **gravy**.

CHICKEN & GUACAMOLE Rub free-range **chicken breasts** with a mix of **grapeseed oil**, **ground cumin** and **salt** and **pepper**. Brown in a hot frying pan then finish cooking in a 200°C oven. Serve with a very chunky guacamole made with lots of diced **avocado**, a few chopped **cherry tomatoes** and a puree of **onion**, **green chilli** and **coriander**. Season with **salt** and **lime juice**. Serve with steamed **rice or warm flour tortillas**, with **hot sauce** on the side.



◀ ROAST CHICKEN, PANCETTA, FENNEL & POTATOES
Put **chicken pieces** on the bone in a single layer in a roasting dish, skin side up. Sprinkle with diced **pancetta** then arrange sliced **fennel**, large dice of **potatoes**, a sliced **lemon**, chopped **garlic**, pitted **black olives** and **bay leaves** around the chicken. Add a splash of **white wine**, season with **salt** and freshly ground **black pepper** and drizzle with **extra virgin olive oil**, then bake at 200°C for 45 minutes. Serve with **rocket leaves**.

GARLIC & ROSEMARY LAMB CUTLETS Very finely chop **rosemary**, **garlic** and **parsley**, then mix with a little **extra virgin olive oil** and season. Rub **lamb cutlets** all over with this mixture, then fry or grill over high heat for a minute or 2 each side. Remove from the pan and set aside, then return the pan to the stovetop over high heat. Add a splash of **dry white wine** and let it bubble, then add some **beef jus** and boil until syrupy. Serve the cutlets on sliced steamed peeled **Agria potatoes** with the sauce over the top.

For more Quick Smart ideas, take a look at the QUICK SMART section online at cuisine.co.nz

▼ CHUNKY ITALIAN VEGETABLE SOUP

Slow-fry diced **onions** and **carrots**, thinly sliced **celery**, **fennel** and **mushrooms**, and finely chopped **garlic** in **extra virgin olive oil** for 10 minutes or until the onion is soft. Add a **can of chopped tomatoes** in juice and enough **vegetable stock** to cover the vegetables by 3cm, then bring to the boil and simmer for 5 minutes. Stir in a drained **can of cannellini beans**, some thinly sliced blanched **silverbeet** and thinly sliced **green beans**. Simmer for 10 minutes, then taste and season. Remove from the heat and stand for 5 minutes then serve topped with grated **parmesan** and **basil leaves**.



Credits: Kinto bowl in pale green from Nest; all other props privately owned. For full details, see Credits Index.

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ADV2015



ROAST CHICKEN WITH WALNUT & GRAPE STUFFING
recipe page 78

PHOTOGRAPHY: MARK ROPER

SAUCE CODE

Fiona Smith turns her hand to pasta sauces.

RECIPES AND FOOD STYLING BY FIONA SMITH
PHOTOGRAPHY BY AARON McLEAN
STYLING BY TAMARA WEST



SIMPLE TOMATO SAUCE WITH PASTA

ITALIAN SPECIAL



SPAGHETTI CARBONARA
recipe page 56



As autumn sets in, pasta becomes more of a regular fixture in my evening meals. Whether I'm brightening up a grey Tuesday with a quick spaghetti carbonara or filling the house with the scent of a slow-cooked ragu on a leisurely Saturday afternoon, there are pasta sauces to suit all time frames and occasions. Here, I've given recipes for my favourite simple sauces that riff on the classics of the Italian canon, plus tips on which pasta shapes are best with which sauces.

SIMPLE TOMATO SAUCE WITH PASTA

SERVES 4

Preparation 10 minutes / Cooking 25 minutes

This simple tomato sauce is one of my (and many of my friends') all-time favourite recipes. When fresh tomatoes are in season I use them to make a passata to use in the sauce, but it's equally delicious (and super fast), with jarred passata or canned tomatoes. You can also use this as the base for other sauces – try adding a can of tuna, little fried balls of your favourite sausage, or olives, capers and anchovies for a puttanesca.

4 tablespoons olive oil
3 cloves garlic, crushed
large handful flat-leafed parsley, finely chopped
1 litre tomato passata (fresh or jarred) or
2 x 400g cans whole peeled tomatoes
400g fresh pasta or dried spaghetti and freshly grated parmesan to serve

Bring a large saucepan of water to the boil and salt well. Heat the oil in a saucepan over medium heat. Add the garlic and parsley and fry, stirring, for 2 minutes. Add the passata or canned tomatoes. If you are using canned tomatoes, also add 200ml water. Bring to the boil, then reduce to a steady simmer and cook for 20 minutes.

While the sauce is cooking, add the pasta to the boiling water and cook until al dente. Drain the pasta, reserving a little of the cooking water. Toss the pasta and reserved water through the sauce and serve topped with parmesan.

Wine A robust Spanish grenache (Garnacha). Try Elefante Garnacha 2012.

FRESH TOMATO PASSATA

MAKES ABOUT 1 LITRE

It's best to use a mouli to make fresh passata. If you don't have one, chop the tomatoes finely then pass them through a sieve.

1.5kg ripe tomatoes

Bring a large saucepan of water to the boil. Blanch the tomatoes for 1 minute then drain on a tea towel.

Cut the tomatoes in half, place in the bowl of a mouli and press through twice to extract all the thick juice from the skins and seeds. This juice is the passata you can now use for sauce.

FRESH PASTA

SERVES 4

300g "00" flour
3 large free-range eggs, lightly beaten
fine semolina flour for rolling

Put the flour and a pinch of salt on a board and make a well in the centre. Add the eggs to the well, then gently start mixing the eggs into the flour to form a dough. Knead this dough for about 5 minutes until smooth, adding more flour if the dough feels sticky. Wrap in plastic wrap and stand at room temperature for 1 hour before using.

Roll out as required by your pasta machine, using the semolina flour to help prevent it from sticking, and toss the finished pasta shapes in a little more semolina. Cook in a saucepan of salted boiling water until al dente.



SIMPLE TOMATO SAUCE
WITH PASTA

SPAGHETTI VONGOLE

SERVES 6

Preparation 15 minutes / Cooking 15 minutes

A perfect vongole comprises the juices of plump, briny clams, cooked down with wine to form a rich sauce that coats the pasta. Butter is not orthodox, but I like to include it as it has great emulsifying qualities that help bring the sauce together (if you want a dairy-free sauce, substitute with extra virgin olive oil). Cherry tomatoes and basil also make a nice addition to this sauce.

3 tablespoons olive oil
4 cloves garlic, finely chopped
2 mild red chillies, deseeded, finely chopped
zest and juice of 1 lemon
2kg fresh clams, rinsed under cold running water, scrubbed
150ml dry white wine
500g spaghettini or angel hair pasta
50g butter
1 bunch flat-leafed parsley, leaves chopped
extra virgin olive oil to serve

Bring a large saucepan of water to the boil and salt well. Heat the olive oil in a very large wide frying pan (choose one with a lid) over medium heat. Add the garlic, chilli and lemon zest and fry gently for a few minutes then add the clams and wine and stir to combine. Cover and cook for a minute, then uncover and stir. Use tongs to transfer any opened clams to a bowl. Cover the pan again and cook for a further minute, continuing this process until all the clams have opened. Set aside.

Bring the remaining liquid in the pan to the boil and cook for a few minutes until reduced to a sauce.

While the sauce is reducing, cook the spaghettini in the boiling salted water until just under al dente then drain (take care not to over-cook the pasta, as it will become flabby as it sits). Stir the butter, lemon juice and parsley into the sauce. Remove from the heat then add the clams and the spaghettini. Toss well to combine then stand for a few minutes. Toss again then serve drizzled with extra virgin olive oil.

Wine A herbal, lively sauvignon blanc in the mould of Ribbonwood Marlborough Sauvignon Blanc 2014.

SPAGHETTI CARBONARA

SERVES 2

Preparation 5 minutes / Cooking 10 minutes

True carbonara does not include cream – the silken sauce is achieved simply from the alchemy of the eggs and parmesan melting together, flavoured with a hit of pork. The trick is to heat the egg through just enough so that it thickens slightly into a coating sauce, not to scramble it. A handful of soft herbs can freshen the dish, and sometimes I also like to add fresh greens (such as zucchini, asparagus, beans or peas) to the pasta while it cooks to make a one-pot meal.

200g spaghetti
3 free-range eggs, lightly beaten
50g parmesan, grated, plus extra to serve
200g thick-cut pancetta, cut into small pieces

Bring a large saucepan of water to the boil and salt well. Cook the spaghetti until al dente, then drain.

While the pasta is cooking, whisk the eggs and parmesan together in a bowl. Heat a frying pan over medium heat and fry the pancetta for about 5 minutes or until browned and crisp. Drain off most of the fat and set the pan aside for a few minutes to cool down – you want it to be warm, but not hot.

Add the drained spaghetti to the warm pan off the heat along with the egg mixture. Toss to coat and slightly cook the eggs in the warm pasta and pan. Serve topped with freshly ground black pepper and extra parmesan.

Wine A plum and liquorice-laced Aussie shiraz. Go for Wyndham Estate Bin 555 Shiraz 2012.




SPAGHETTI
VONGOLE



RICH BEEF RAGU & PASTA

RICH BEEF RAGU & PASTA

MAKES 16 SERVINGS

Preparation 30 minutes / Cooking 3½ hours

This recipe makes a large quantity, but it freezes very well (in fact, the flavour gets better). I always start the winter by making a batch and freezing it in various-sized containers. You can use other meats suitable for slow-cooking in place of the shin – try a piece of brisket, a few lamb shanks or oxtail (I have even made it with a couple of wild ducks). This sauce is also fabulous served with gnocchi.

¼ cup dried Italian mushrooms
¼ cup olive oil
3 x 6cm-thick pieces meaty shin bone from the hindquarter (about 1kg-1.5kg – you'll need to order this cut from your butcher ahead of time)
2 onions, cut into wedges
2 carrots, peeled, finely diced
2 sticks celery, finely diced
½ packed cup parsley, chopped
¼ cup tomato paste
250ml red wine
3 x 400g cans whole peeled tomatoes
1 litre beef stock
80g-100g rigatoni, parpardelle or other large-style pasta per person
freshly grated parmesan to serve

Soak the mushrooms in warm water for 10 minutes. Drain, reserving the liquid, and finely chop.

Heat a little of the oil in a large heavy-based saucepan or casserole (I used a 28cm Le Creuset) over medium-high heat. Add the shin pieces and brown for a few minutes on each side then remove from the dish and set aside.

Reduce the heat to low-medium and add the remaining oil, then add the onions, carrots, celery, parsley, chopped mushrooms and a good sprinkling of salt. Fry gently for about 10 minutes or until just turning light brown. Add the tomato paste and fry for a further 5 minutes. Increase the heat to medium-high and add the wine. Bring to the boil and cook for about 2 minutes or until reduced by half. Add the tomatoes, stock and mushroom liquid, along with 1 tomato can-full of water and bring to the boil. Taste and season then reduce the heat to a low simmer, return the shin to the dish and cook, uncovered (I keep a mesh cover over it as it can spit) for 3 hours, stirring occasionally until the meat is tender.

Remove the shin bones and cut off all the meat then return to the sauce. Taste and season with more salt if needed. Serve immediately or refrigerate for 1-2 days (the flavours will improve) then reheat.

To serve, bring a very large saucepan of water to the boil and add plenty of salt. Cook the pasta until al dente then drain and toss with the ragu. Season with freshly ground black pepper and serve topped with parmesan.

Wine A dark, spicy Bordeaux blend such as Couper's Shed Hawke's Bay Merlot Cabernet 2013.

GNOCCHI WITH GREEN SAUCE

SERVES 4

Preparation 30 minutes / Cooking 20 minutes

This is a non-traditional sauce, but a great addition to our repertoire. You can use any green vegetable you like – cavolo nero and kale work very well, but you could also use spinach or broccoli (cook the florets until tender). You can also add other flavourings – anchovies or ricotta are both delicious. If you would like to make a dairy-free version, substitute the pecorino with 1 tablespoon of miso paste – it will add a salty umami flavour.

250g-300g cavolo nero, kale or spinach
2 cloves garlic, crushed with the flat of a large knife
4 tablespoons extra virgin olive oil, plus extra to serve
40g pecorino, finely grated, plus extra to serve
1 tablespoon lemon juice
gnocchi (see recipe over the page) or pasta (penne or fusilli would work well), to serve

Strip the leaves off the stalks of the greens, discarding the stalks. Coarsely chop the leaves.

Heat a large frying pan over medium heat. Add the chopped leaves, garlic and ¼ cup water. Cook for about 3 minutes or until wilted and tender (if you're using spinach, this will take less time), adding a little of the oil once the water has evaporated. Set aside to cool completely.

Transfer the greens to a food processor. Add the pecorino, remaining oil and lemon juice and season with salt and freshly ground black pepper. Blend to a fine sauce (don't over-process – you want a sauce, not a puree).

Toss the sauce through gnocchi (see recipe over the page) or al dente pasta. Sprinkle with pecorino and drizzle with extra virgin olive oil before serving.

Wine A softly textured merlot-dominant red blend – try Mission Estate Hawkes' Bay Merlot Cabernet 2013.





GNOCCHI WITH
GREEN SAUCE



STEP-BY-STEP POTATO GNOCCHI

SERVES 4

Preparation 15 minutes
Cooking 15 minutes

650g floury potatoes (I used Agria), peeled, cut into large pieces
125g flour, plus extra for rolling
1 large free-range egg

COOKING FOR A CROWD?

If you want to make a larger quantity of gnocchi to serve 8, use 1.5kg potatoes, 250g flour and 3 small free-range eggs

1. Cook the potatoes in a saucepan of boiling unsalted water until tender. Drain and leave to dry for 5 minutes then mash or put through a ricer.
2. Add the flour to the potatoes and use a wooden spoon to beat it in.
3. Add the egg to the potato and flour mixture and use the wooden spoon to thoroughly beat in the egg.
4. Turn the mixture out onto a floured benchtop and knead to form a smooth dough, adding more flour if necessary, to make a soft but not sticky dough. Shape into 2cm-wide logs then cut the logs into 1.5cm pieces.
5. Place each piece of dough on the back of a floured fork and press down lightly with your thumb (you want fork ridges on one side; an indentation on the other). Shaping the gnocchi like this helps it to cook through evenly and hold the sauce.
6. Roll or flick the pieces onto a floured board or tray.

TO COOK & SERVE Cook the gnocchi in a large saucepan of well-salted boiling water, about 20 at a time, for about 1 minute or until the gnocchi rise to the top. Use a slotted spoon to scoop out the gnocchi and add to your sauce.

Credits: BMF Nagel Model Candlestick holders and Johgus Bornholm Ceramic bowl all from Mr Bigglesworthy; Lenox Kobenstyle white casserole, Bugatti Glamour Black cutlery and serving spoon, Bugatti Glamour Ivory serving spoons, Denby Heritage Pavilion side plates, Jet Stripes dinner plate and Linen Rimmed bowl, and WMF Gourmet Cheese Mill all from The Studio of Tableware; background paint on wall Verdun Green from Resene; all other props privately owned. For full details, see Credits Index.

shape sorter

Choosing the right style of pasta to suit your sauce can make a surprising difference to the finished dish. I personally am a huge fan of spaghetti – I think it delivers the perfect balance of bite, texture and sauce adherence, with just the right amount of effort required to eat it. But it's not suited to all sauces. In Italy, certain sauce and pasta combinations have become set in stone over many years, but if you're not sure what to serve with a particular sauce, consider the following pointers.

- As a general rule, lighter sauces suit more delicate pasta styles and more robust sauces need larger shapes. Consider the qualities of your sauce and how it will interact with the pasta.
- A fine sauce such as pesto will coat the small ridges of fusilli or penne well, but a thick meaty ragu won't; it needs a more open surface area delivered by a shape such as wide pappardelle or very large tubular rigatoni.
- A finely cut or minced meat or vegetable-based sauce such as bolognese would work well with ear-shaped orecchiette as the tiny bits of meat will get trapped in the hollows.
- Long pastas such as spaghetti, fettuccine and tagliatelle need a sauce that will coat their length – oil-, cream- or tomato-based recipes work well.
- A thick, cheesy sauce would swamp a length of spaghetti, so is more suited to short fat tube shapes such as macaroni.



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SWEET SPOT

Cuisine baking expert Alice Arndell shares some of her favourite recipes in this extract from her new book, Bake Me Home.



Alice Arndell (centre), with her grandmother Val, daughter Isobel and mother Shelley

Cuisine's regular baking contributor Alice Arndell was introduced to the art of baking by her mother and grandmother. "The best thing about baking and cooking is sharing the results with family and friends. In *Bake Me Home*, I've collected my favourite recipes for the occasions when you want to share your best with those who matter. From my family to yours – enjoy!"

GINGER KISSES WITH CREAM CHEESE FILLING

MAKES ABOUT 24 SANDWICHED PAIRS

Nostalgic and delicious, I've given the old-fashioned ginger kiss a makeover with the addition of a few extra spices and a gorgeous cream cheese filling.

Ginger kisses

2 ½ cups plain flour
2 teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
1 tablespoon ground ginger
1 tablespoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground cardamom
150g butter, softened
1 cup brown sugar
½ cup blackstrap molasses
2 teaspoons vanilla extract
2 eggs
¼ cup milk

Cream cheese frosting

125g cream cheese, at room temperature
50g butter, softened
1 tablespoon lemon juice
3 cups icing sugar, plus extra for dusting

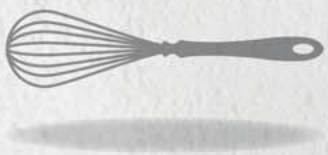
Preheat oven to 170°C. Line baking trays with baking paper. In a bowl, whisk flour, baking powder, baking soda, salt and spices to combine. Set aside.

Cream butter and sugar until light and fluffy then beat in molasses and vanilla extract. Add eggs one at a time, beating well after each addition. Fold in dry ingredients until just mixed then stir in milk.

Pipe or spoon double tablespoonfuls of batter onto prepared trays – leave 5cm of space around each kiss as they will spread. Bake for 8-10 minutes or until edges start to colour. Cool on trays for 5 minutes before transferring to a wire rack to cool completely. Store unfilled kisses in an airtight container for up to 3 days.

To make the frosting, beat cream cheese and butter until smooth. Add lemon juice and icing sugar and beat until smooth.

When kisses are completely cool, sandwich together with a good tablespoonful of the frosting and dust tops with icing sugar. Once filled they are best eaten within 24 hours.





GINGER KISSES WITH CREAM CHEESE FILLING



CARAMEL & DATE PECAN PIES

MAKES 12 PIES

These rich and decadent pecan pies are lovely served warm with a dollop of cream or a scoop of ice cream and make a delicious end to an evening.

½ cup finely chopped dried dates
400g sweet shortcrust pastry
50g butter
⅓ cup golden syrup
⅓ cup brown sugar
2 eggs, lightly beaten
2 teaspoons vanilla extract
½ teaspoon salt
1 ½ cups pecans

In a small bowl, place chopped dates and just cover with boiling water. Set aside to cool to room temperature.

Grease a 12-hole muffin tin really well. Roll out pastry to 3mm thick and cut out 8.5cm circles with a round cutter. Place pastry circles in greased tin and prick all over bottom and sides. Place tin in the freezer for at least 15 minutes – the pastry needs to be very firm and well chilled.

Place a baking tray big enough to hold your muffin tin on the middle shelf of your oven. Preheat oven to 170°C (having a preheated tray under your muffin tin helps cook the bases of the tarts).

In a medium-sized pot, heat butter, golden syrup and sugar over a low heat, stirring until butter is melted and caramel is smooth. Set aside to cool for 10 minutes.

Add beaten eggs to caramel, whisking well, then whisk in vanilla extract and salt.

Drain any excess water from the dates, give them a bit of a mash with a fork then stir into caramel.

Put 6 or 7 pecans in each chilled pastry case and carefully pour caramel over top – the pastry cases should be almost filled to the top.

Place muffin tin on preheated tray and bake for 20–25 minutes or until filling is bubbling and tops are golden brown. Cool in the tin for 10 minutes before carefully transferring to a wire rack or serving plate. Store in an airtight container in the fridge for up to 1 week.

BAKER'S NOTE

You could also make one large 20cm pie (baked in a loose-based pie dish) or smaller bite-sized pies (baked in mini muffin tins). A large pie will take 35-45 minutes to bake and mini pies 12-18 minutes.

NO-KNEAD BREAD

MAKES 3 SMALLISH LOAVES

No-knead bread is a revelation in bread making – you don't need any fancy equipment, and it looks and tastes like really good artisan bread. Package up a freshly baked loaf with a jar of chutney and a piece of good cheese next time you go to a friend's place for dinner and you'll be the most popular guest there!

3 ½ cups lukewarm water
1 teaspoon salt
1 tablespoon dried active yeast
3 ½ cups high-grade flour
3 cups wholemeal flour
5-6 litre plastic container with a lid

Making the dough

Place all ingredients in the plastic container and mix to combine. The dough will be very wet and sticky and look like a shaggy mess but this is okay!

Place the lid on, leaving one corner open to allow gases to escape, and leave at room temperature to rise for 2–3 hours (or until doubled in size).

Once risen, do not knock dough down, just place in the fridge overnight (or for up to 2 weeks), making sure that you leave a corner of the lid ajar.



Who can resist a double chocolate peanut brownie? The challenge is stopping at just one...

Shaping the dough

Remove dough from fridge – it will have collapsed and be very sticky – and cut off about a third of the dough (about 600g). Shape dough into a ball and place on a piece of baking paper.

Cover with a tea towel and leave to rest for at least 60 minutes (or up to 90 minutes) at room temperature. The longer you leave it the more open the interior of your bread will be. The bread will spread sideways and may not rise much so I put mine in a 20cm round tin to help it hold its shape.

Cooking the bread

Place a Dutch oven or oven-proof pot with a lid in the oven and preheat to 220°C (this helps create steam which creates a nice crusty loaf). You could also use a pizza stone (preheated as per manufacturer's instructions) and add a cup of ice to the bottom of the oven when you add the bread (this makes steam).

Sprinkle dough with flour if you wish, then slash 4 or 5 times with a sharp serrated bread knife (this helps the bread form a nice shape).

Carefully lift dough and baking paper into preheated Dutch oven or pot and place the lid back on. Bake for 30–35 minutes, removing the lid and the baking paper after 20 minutes (this helps brown the bread). When it's cooked, the bread should be golden brown and sound hollow when you tap the bottom.

Cool for 20 minutes on a wire rack before slicing (the bread will be better for it!). Best eaten the same day.



Shane and Alice Arndell with daughter Isobel

DOUBLE CHOCOLATE PEANUT BROWNIES

MAKES ABOUT 30 COOKIES

These are heaven in cookie form. Seriously. Take the time to roast the peanuts and use a good dark chocolate and you won't be disappointed. Oh and I strongly suggest hiding the tin from thieving family and friends – you won't want to share these!

2 cups plain flour
½ cup cocoa, sifted
1 teaspoon salt
250g butter, softened
1 cup brown sugar
2 teaspoons vanilla extract
200g dark chocolate, roughly chopped
2 cups peanuts, roasted, skins removed (see baker's note)
flaked or rock salt to finish (optional)

Preheat oven to 170°C. Line baking trays with baking paper. In a small bowl, whisk together flour, cocoa and salt until well combined.

In a large bowl, cream butter and sugar until light and fluffy. Beat in vanilla extract.

Add dry ingredients to butter mixture in two parts, mixing until just combined. Fold in chopped chocolate and peanuts.

Roll double tablespoonfuls of the dough into balls (about 40g each) and place on prepared trays. Press down to flatten slightly and sprinkle over a pinch of flaked salt (if using).

Bake for 15 minutes or until edges are firm. Leave on tray until firm enough to handle then transfer to a wire rack to cool completely. Store in an airtight container for up to 2 weeks.

BAKER'S NOTE

Roasting or toasting nuts really brings out their flavour. Spread the nuts in a single layer on a baking tray lined with baking paper. Bake in a preheated oven (anything between 150°C and 180°C is fine) until they just start to colour – or until you can smell them. Watch them carefully as burnt nuts aren't usable! If you'd prefer, you can also dry toast them in a heavy-based frying pan over a medium heat. Shake the pan often to ensure they don't burn. If you need to remove the skins, tip hot nuts onto a clean tea towel, fold it over the nuts and rub firmly to loosen skins. You can then gently blow the skins away (or pop them outside in a good breeze!).



DOUBLE CHOCOLATE
PEANUT BROWNIES



CARAMELISED BANANA & PECAN LOAF

MAKES 1 LOAF

Why make boring old banana bread when you can caramelise those bananas, throw in some roasted pecans and elevate it to a whole other level. This makes a great dessert served warm with ice cream.

Caramel

½ cup caster sugar
2 tablespoons boiling water
1 tablespoon butter
¼ cup cream

Loaf

75g butter
2 tablespoons molasses or treacle
2 eggs
¼ cup milk
2 teaspoons vanilla extract
1 ½ cups plain flour
½ cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
3 medium-sized ripe but still firm bananas, sliced into 1cm rounds

The classic banana loaf gets a sweet update with delicious layers of sticky caramel and a banana and pecan topping. Great for dessert or a special afternoon tea

Topping

1 medium-sized ripe but still firm banana, sliced into 1 cm rounds
½ cup pecans, toasted (see baker's note, page 40)

Preheat the oven to 170°C. Grease and line a 22cm x 11cm loaf tin.

To make the caramel, place sugar and boiling water in a small pot over a low heat and stir until sugar has completely dissolved. Increase heat to medium and bring to a simmer – do not stir but do swirl the pot occasionally. Simmer for 3 minutes or until golden brown – watch carefully or it may burn. Remove from heat and whisk in butter and cream until smooth (careful, it will bubble up). Set aside to cool.

Melt butter and molasses or treacle in a medium-sized microwave-proof bowl in the microwave or in a pot on the stove. Stir together and set aside to cool slightly. Whisk in eggs, milk and vanilla extract.

In a large bowl, combine flour, sugar, baking powder, baking soda and salt. Carefully fold in melted butter mixture.

Carefully fold sliced banana into cooled caramel. Spoon one-third of the batter into prepared tin then top with half of the caramel-coated bananas.

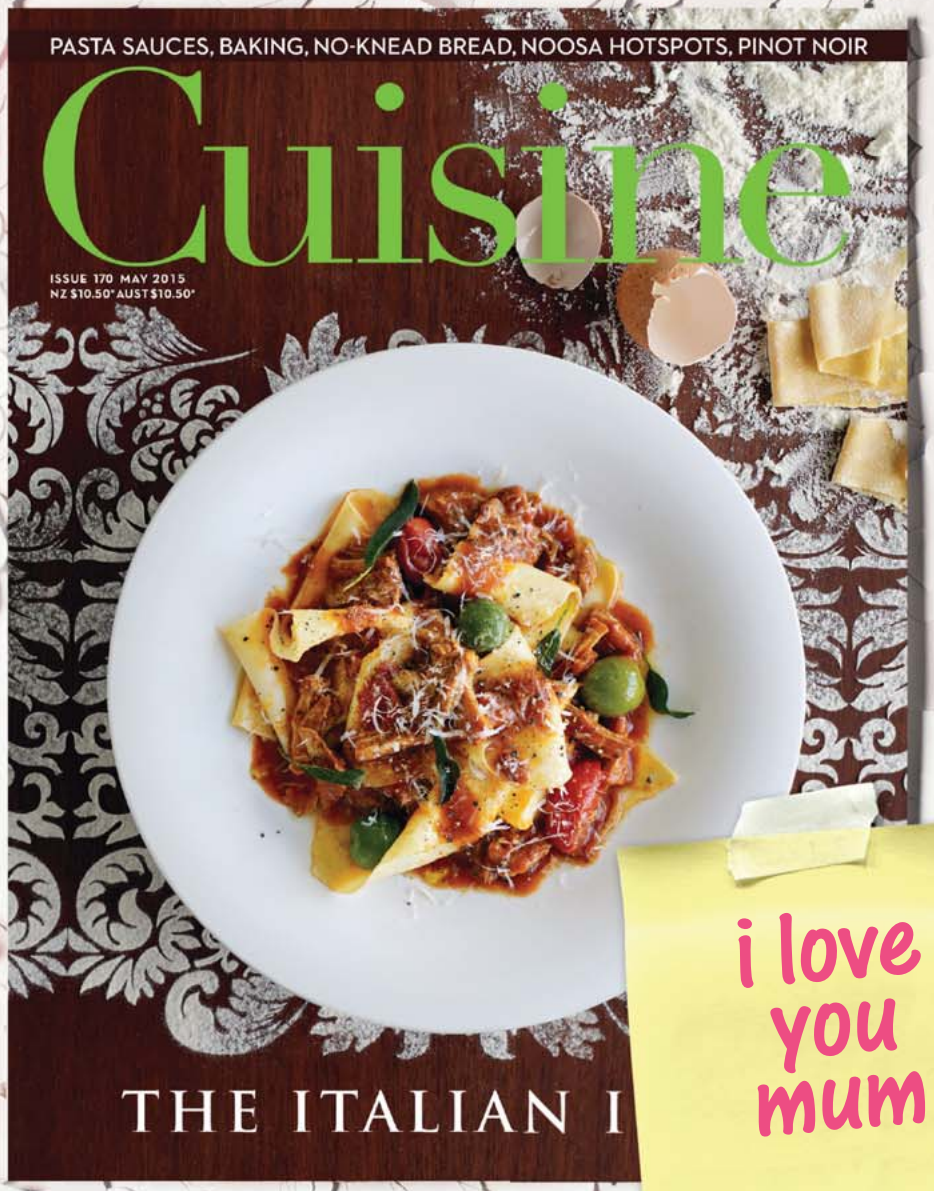
Spoon another third of the batter over, top with remaining caramel bananas followed by remaining batter. Smooth out the top (use your fingers) as the batter will sink slightly when you spoon it in.

For the topping, lay sliced banana in 2 rows down the middle of the loaf. Gently press pecans in rows on each side of banana. Bake for 40–45 minutes or until a skewer inserted in the middle comes out clean. Cool in tin for 10 minutes before turning out onto a wire rack to cool completely. Store well wrapped in plastic wrap or in an airtight container at room temperature for up to 5 days.



This is an extract from *Bake Me Home* by Alice Arndell, photography by Erina Wood. Published by HarperCollins, RRP $49.99.

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ITALIAN SPECIAL



FOCACCIA CON OLIVE

La vera cucina

Italian-born Silvia Colloca is passionate about the food of her homeland.



MENU

FOCACCIA CON OLIVE

PUMPKIN GNOCCHI WITH SAGE & PANCETTA

ROAST CHICKEN WITH WALNUT & GRAPE STUFFING

FRITTELLE DI MELE (APPLE FRITTERS) WITH THICK ITALIAN CUSTARD

RECIPES BY SILVIA COLLOCA
PHOTOGRAPHY BY MARK ROPER
STYLING BY KRISTEN WILSON
WINE MATCHES BY JOHN SAKER



Silvia Colloca (pictured at left) never set out to become a food writer. An accomplished actress and trained opera singer, she was living in Sydney and on maternity leave with her second son, Miro, when her mother suggested she start a blog. "Miro was such an easy baby that I was actually a bit bored." Having grown up cooking with her mother and grandmother in Italy, Colloca says she initially began blogging as a way to record her family recipes. "Then people started reading it – I still don't quite understand how it happened." Silvia's Cucina (silviascucina.net) began in 2011 and clearly struck a chord with people – a book by the same name was published the same year, focusing on authentic home-cooked Italian food. A follow-up volume, *Made in Italy* (see Books, page 39), was released last year, as was a TV cooking show of the same name. "I never dreamed that food could be a career but I've just loved it. What I thought was just a hobby is actually one of the greatest passions of my life." Having said that, opera is clearly still very much part of Colloca's life – in March, she performed the role of Orfeo in a production of *Orfeo ed Euridice* – as is acting (she's a regular on the Sydney theatre scene). "Life is busy!" she laughs.

Colloca is married to the Australian actor Richard Roxburgh, who she met while filming *Van Helsing* (he played Dracula; she one of his brides). Since 2009, the pair have been based in Sydney with their two sons – Raphael, eight, and Miro, now four. Both boys are keen on cooking, and Colloca says their family meals tend to be Italian-inspired. "We speak Italian at home and cook Italian – we live Italian. Though I have embraced the Anglo Saxon way of dealing with emotion – it's better not to get dramatic about everything!"

Here Silvia shares recipes from a relaxed Italian lunch for friends.









FOCACCIA CON OLIVE

SERVES 6

Preparation 15 minutes (plus 2 hours 20 minutes rising time) / Cooking 20-25 minutes

1 tablespoon dried yeast
400g (2¾ cups) 00 or plain flour
4 tablespoons extra virgin olive oil
1 teaspoon barley malt syrup or honey
2 teaspoons salt
1 tablespoon white balsamic vinegar
1 cup pitted olives*

Put 1¼ cups lukewarm water in a large bowl. Add the yeast and stir to dissolve then add the flour, 2 tablespoons of the oil and the barley malt syrup or honey. Knead for 5 minutes, then add the salt.

Knead vigorously until it looks smooth and elastic (feel free to use an electric mixer with a dough hook). Shape into a ball and rest for 20 minutes in a bowl, covered with a tea towel.

Stretch the dough with your hands to form a rectangle and fold into 3 or 4. This step will give strength and texture to your dough and is essential in order to obtain a soft and airy focaccia.

Place the folded dough onto an oiled oven tray, cover it with a tea towel and set aside to prove for around 90 minutes or until it has doubled in size.

Once the dough has risen, stretch it out to cover the tray and sprinkle the surface with flaky sea salt.

Let the dough rest for another 30 minutes, then, using your fingertips, press the dough down onto the tray to create lots of little holes.

Preheat the oven to 200°C (fan-forced) or 220°C (conventional). Combine the remaining 2 tablespoons oil with the vinegar and olives to make the olive glaze. Drizzle the holes with the glaze and sprinkle with some more salt, if needed (keep in mind olives are rather salty!). Bake for 20-25 minutes or until it looks golden and delicious.

* To pit olives, simply press them down with the flat bottom of a cup onto a wooden board until they split. The pits can then be easily removed.

Wine A medium-dry pinot gris. We recommend Haha Hawke's Bay Pinot Gris 2014.



PUMPKIN GNOCCHI WITH SAGE & PANCETTA

SERVES 6

Preparation 20 minutes / Cooking 45 minutes

Pumpkin gnocchi

600g red potatoes (such as Desiree)
350g pumpkin or squash, peeled, deseeded, cut into chunks
½ cup flour, plus extra for dusting
¼ cup wholemeal flour

Preheat the oven to 200°C. Put the potatoes in a large saucepan of cold salted water. Bring to the boil, then simmer for about 30 minutes or until fork tender. Drain, peel and set aside.

Meanwhile, put the pumpkin pieces on an oven tray and dry-roast for 30 minutes or until tender.

Put the pumpkin in a bowl and mash. Season with salt. Pass the potatoes through a potato ricer, in batches. Mix the potato flakes with the mashed pumpkin.

Add the flours to the potato and pumpkin mix and mix to combine and create a firm but pliable dough. Shape into a ball. Cut the dough into 4-5 portions. Dust your cooking bench with flour and roll the dough into long sausages. Cut each sausage into small rectangles, about 1cm x 3cm. Dust them with flour to prevent them from sticking.

Bring a large saucepan of salted water to the boil. Meanwhile, make the sauce.

For the sauce

4 tablespoons butter
2 tablespoons extra virgin olive oil
leaves from 1 bunch sage (about ½ cup)
¾ cup cubed pancetta
shaved pecorino to serve

Heat the butter and oil in a large frying pan over medium heat until melted. Add the sage leaves and pancetta and fry for 2-3 minutes or until crisp. Reserve a few fried sage leaves and pancetta cubes to garnish.

Add the gnocchi to the saucepan of boiling water and cook for 1-2 minutes until they rise to the surface. As they are cooked, remove with a slotted spoon to the frying pan with the sage and pancetta. Fry for a few minutes to combine then season with salt and freshly ground black pepper and serve, topped with pecorino and the reserved sage and pancetta.

Wine A medium-dry complex gewurztraminer such as Mission Estate Hawke's Bay Gewurztraminer 2014.







ROAST CHICKEN WITH WALNUT & GRAPE STUFFING

SERVES 6

Preparation 20 minutes / Cooking 90 minutes

You can make the stuffing a day in advance and store in the fridge until ready to stuff the chickens.

100ml extra virgin olive oil
2 onions, thinly sliced
2 cloves garlic, thinly sliced, plus 4-5 whole cloves garlic, still in their skins
1 tablespoon thyme leaves (or to taste)
1 tablespoon marjoram leaves (or to taste)
½ cup cubed pancetta
1½ cups breadcrumbs
2 cups red or white seedless grapes
1 cup walnut pieces, toasted
½ cup grated pecorino or parmesan
2 organic or free-range chickens
2 carrots, peeled, coarsely chopped
2 sticks celery, coarsely chopped
4 shallots, peeled
thyme and marjoram sprigs to serve

Heat 60ml of the oil in a large frying pan over medium heat. Add the onion and stir-fry for 1-2 minutes or until it starts to brown. Add the sliced garlic, thyme, marjoram and pancetta and fry, stirring, for 1-2 minutes, taking care not to burn the garlic. Add the breadcrumbs and fry for 2-3 minutes or until golden then stir in 1 cup grapes and ⅔ cup walnuts. Stir in the pecorino or parmesan and mix well then taste and season with salt and freshly ground black pepper. Set aside to cool.

Preheat the oven to 200°C (fan forced) or 220°C (conventional) and line a large roasting dish with baking paper. Stuff the chicken cavities with the grape and walnut mixture, then truss the legs with kitchen twine and lay the chickens in the dish. Scatter the whole garlic cloves, carrots, celery and shallots around the chickens then drizzle the chickens and vegetables with the remaining 40ml oil, rubbing it all over the chicken skin and tossing the vegetables to coat. Season then put in the oven for 20 minutes.

Reduce the temperature to 170°C (fan-forced) or 190°C (conventional), then roast for a further 45-55 minutes, or until the juices run clear when the thickest part of the chicken thigh is pierced. Set aside with the vegetables to rest for 30 minutes before carving.

Strain the roasting liquid, skimming off and discarding some of the excess fat. Transfer the liquid to a small saucepan over medium heat. Bring to the boil until slightly thickened then add the remaining 1 cup grapes and cook for 1 minute to heat through.

Arrange the chickens on a large platter or wooden board, with the grape dressing on the side. Top with the remaining walnuts and herb sprigs then carve and serve.

Wine A round, luscious chardonnay. Try Crossroads Milestone Series Chardonnay 2013.





Silvia's son Miro enjoys a frittelle di mele













FRITTELLE DI MELE

FRITTELLE DI MELE (APPLE FRITTERS) WITH THICK ITALIAN CUSTARD

SERVES 6

Preparation 30 minutes / Cooking 15 minutes

4 large firm apples, such as Royal Gala or Fuji, peeled, cored and cut into ½cm rounds
zest and juice of 1 lemon
3 eggs, separated
1 tablespoon sugar
1 teaspoon ground cinnamon
1 cup self-raising flour
1 tablespoon marsala wine (optional)
4-5 tablespoons milk
small pinch of salt
sunflower oil for deep-frying
icing sugar to serve

Put the apple rounds in a bowl and sprinkle them with the lemon juice to stop them from browning.

Beat the egg yolks and sugar together until light and fluffy. Add the lemon zest, cinnamon, flour, marsala (if using) and 3 tablespoons milk and beat to combine. If the batter seems too thick (it should be a pouring consistency), add the remaining milk.

In a separate clean bowl, beat the egg whites with the salt until soft peaks form. Fold the whites into the batter until smooth.

Heat 3cm oil in a deep frying pan or wok until 190°C or a small cube of bread dropped in turns golden in 30 seconds. Dip the apple rounds in the batter, then drop them into the hot oil, in batches, and cook for 3-4 minutes or until golden and fluffy.

Drain the frittelle on paper towels, then dust with icing sugar and serve warm, accompanied by custard.

Thick Italian custard (crema pasticcera)

400ml milk
1 vanilla bean, split lengthwise, seeds scraped out with the tip of a sharp knife
1-2 strips lemon zest
4 egg yolks
100g caster sugar
1 tablespoon cornflour

Put the milk in a small saucepan over medium heat and heat until just about simmering. Add the vanilla seeds and bean pod to the milk, along with the lemon zest. Set aside to cool and infuse for 10 minutes.

Whisk the egg yolks and sugar until pale and fluffy, then add the cornflour and whisk well to combine. Slowly pour in the milk through a strainer (to collect the vanilla bean and lemon zest) and whisk vigorously to incorporate it into the egg mixture so that no lumps form.

Return the custard to the saucepan over low heat and stir gently with a wooden spoon until it comes to a gentle simmer. Continue cooking for 1-2 minutes or until slightly thickened. Pour into a jug to serve.

This custard can be made a few hours in advance. Cover the surface with cling film to prevent a skin from forming and store in the fridge. As it cools down, it will thicken further. Remove from the fridge 20 minutes before serving and stir well to make it a pouring consistency.

Wine A lively medium sparkling wine, such as Mission Fête Hand Harvested Cuvée 2012.



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FLASH IN THE PAN

Italian weeknight meals

Olivia Andrews has quick and clever ideas for the midweek rush.

RECIPES BY OLIVIA ANDREWS
PHOTOGRAPHY BY STEVE BROWN
STYLING BY KRISTEN WILSON

STEAKS WITH ANCHOVY BUTTER & CAPSICUM PANZANELLA


ITALIAN
SPECIAL
MUSHROOM, BLUE
CHEESE & THYME
POLENTA PIZZA
recipe page 90



STEAKS WITH ANCHOVY BUTTER & CAPSICUM PANZANELLA

SERVES 4

Preparation 10 minutes / Cooking 15 minutes

200g ciabatta bread, crusts removed, torn into bite-sized pieces
2 red capsicums, deseeded, cut into large pieces
80ml extra virgin olive oil, plus extra for drizzling
1 clove garlic, crushed
2 tablespoons red wine vinegar
4 x 180g beef scotch fillet steaks
4 anchovies, finely chopped
75g butter, softened
1 tablespoon finely chopped basil, plus handful leaves

FOR THE PANZANELLA Preheat the oven to 200°C. Place the ciabatta and capsicum on a large baking tray, drizzle with oil and toss to coat. Season with salt and freshly ground black pepper, then roast for 10-15 minutes or until the ciabatta is golden and the capsicum is tender. Remove and set aside. Meanwhile, put ¼ cup of the oil in a large bowl with the garlic and vinegar. Season then whisk to combine.

FOR THE STEAKS & ANCHOVY BUTTER Heat the remaining oil in a frying pan over medium-high heat. Season the steaks then cook for 2-3 minutes each side for medium-rare or until cooked to your liking. Transfer to a plate, cover loosely with foil and set aside to rest for 3 minutes. Combine the anchovies, butter and chopped basil.

TO SERVE Transfer the ciabatta, capsicum and basil leaves to the bowl with the vinegar mix and toss to combine. Serve with the steaks and anchovy butter.

GF (use gluten-free bread)

LASAGNE PARCELS

SERVES 4

Preparation 20 minutes / Cooking 40 minutes

2 tablespoons extra virgin olive oil, plus extra for drizzling
1 red onion, finely chopped
2 cloves garlic, finely chopped
200g pork mince
200g beef mince
¼ cup coarsely chopped sage
670g tomato passata
100g baby spinach
4 fresh lasagne sheets (I used Latina)
400g can chopped tomatoes
40g butter
2 tablespoons flour
600ml milk, heated
¾ cup finely grated parmesan
green salad to serve

FOR THE RAGU Preheat the oven to 200°C. Heat 1 tablespoon of the oil in a frying pan over medium-high heat. Add the onion and garlic and fry for 5 minutes or until softened slightly. Add both minces and fry for 3 minutes or until browned, breaking up the mince with a wooden spoon. Add the sage and half the passata, then stir to combine. Season with salt and freshly ground black pepper. Simmer for a further 5 minutes, stirring in half the spinach in the last minute.

FOR THE TOMATO SAUCE Put the lasagne sheets in a baking dish, arranging them so that the sides of each sheet are sitting against each other, and each sheet forms a shallow "u". Divide the mince mixture evenly among the sheets then return the empty frying pan to the heat. Add the tomatoes, along with the remaining passata, oil and spinach. Cook for 2 minutes or until heated through and the spinach has wilted. Season and set aside.

FOR THE BECHAMEL Meanwhile, melt the butter in a saucepan over medium heat. Add the flour and stir for 1 minute or until the mixture resembles wet sand. Gradually stir in the warm milk. Cook for 5 minutes or until the sauce has thickened then stir in ½ cup of the parmesan and season to taste.

TO ASSEMBLE AND COOK Pour ⅓ cup of the bechamel on top of the mince in each lasagne sheet then fold the pasta over to enclose the parcels. Pour the tomato sauce over the parcels then pour the remaining bechamel over the top. Scatter with the remaining parmesan and cover the dish with foil. Bake for 10 minutes, then change the oven setting to grill, remove the foil and grill for 5 minutes until lightly golden. Drizzle with oil then serve with green salad.

GF (use gluten-free stock) HF



KEY TO SYMBOLS

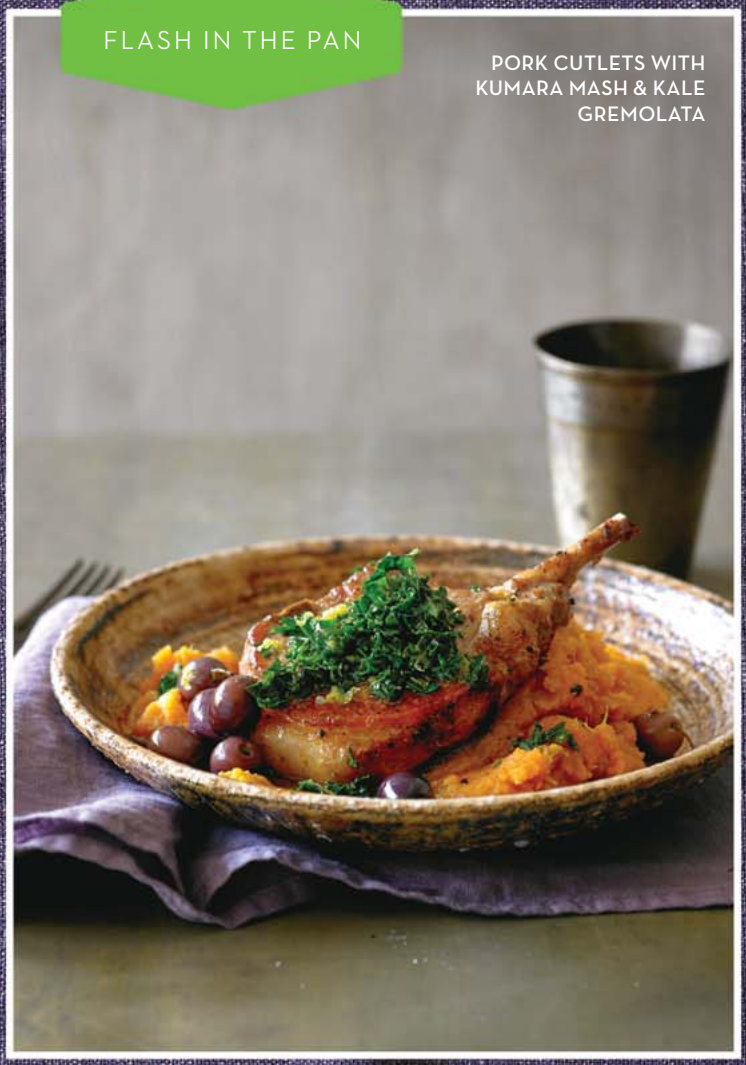
V VEGETARIAN

DF DIABETIC-FRIENDLY

GF GLUTEN-FREE

HF HEALTHY FATS

LASAGNE PARCELS



PORK CUTLETS WITH KUMARA MASH & KALE GREMOLATA

SERVES 4

Preparation 15 minutes / Cooking 25 minutes

75g (1 cup) finely chopped kale leaves
1 clove garlic, finely chopped
zest and juice of ½ lemon
5 tablespoons extra virgin olive oil
1kg kumara, peeled, cubed 3cm
40g butter, cubed
4 x 200g pork cutlets, Frenched
180ml (¾ cup) white wine
¾ cup chicken stock
½ cup Ligurian olives

FOR THE KALE GREMOLATA Combine the kale, garlic, lemon zest and juice and 1 tablespoon of the oil in a bowl. Season with salt and freshly ground black pepper. Set aside for at least 15 minutes before serving to allow the lemon juice to soften the kale.

FOR THE KUMARA MASH Put the kumara in a saucepan of salted water and bring to the boil. Simmer for 10 minutes or until tender. Drain well then return to the saucepan, along with a further tablespoon of the oil and half the butter. Mash to combine then season. Keep warm.

FOR THE PORK Heat the remaining 3 tablespoons oil in a large frying pan over medium-high heat. Season the pork on both sides then fry for 4-5 minutes each side or until cooked to your liking. Remove from the pan, cover loosely with foil and set aside to rest for 5 minutes. Return the pan to the stovetop over high heat and add the wine and stock. Bring to the boil and boil for 5 minutes or until reduced by half then gradually whisk in the remaining butter. Stir in the olives. Serve the pork with the mash and olive sauce, topped with the gremolata.

GF (use gluten-free stock) DF (substitute butter with olive oil)

FENNEL & CAPER FISH PASTA IN A BAG

SERVES 4

Preparation 10 minutes / Cooking 15 minutes

400g dried spaghetti
3 cloves garlic, finely chopped
1 large or 2 baby fennel bulbs, halved, thinly sliced, fronds reserved
1 tablespoon capers, rinsed, drained
125ml (½ cup) dry white wine
zest and juice of 1 lemon
2 tablespoons extra virgin olive oil
1 long red chilli, thinly sliced
8 x 75g skinned and boned white fish fillets

FOR THE PARCELS Preheat the oven to 200°C. Cook the pasta in a large saucepan of boiling salted water for half the time recommended on the packet cooking directions. Drain the pasta, reserving ½ cup of the cooking liquid. Return the pasta to the saucepan, along with the reserved cooking liquid, garlic, fennel, capers, wine, lemon zest, 1 tablespoon of the oil and half the chilli. Season with salt and freshly ground black pepper and toss to combine.

TO COOK & SERVE Lay out 4 large sheets of baking paper. Divide the pasta mixture among the sheets, arranging the pasta in the centre. Nestle 2 pieces of the fish into each pile of pasta. Season the fish and drizzle with the lemon juice and remaining oil. Draw each piece of paper up to enclose the fish and pasta, folding it over around the edges to create sealed parcels. Place the parcels on a baking tray and bake in the oven for 10 minutes until the fish is just cooked through. Serve each parcel garnished with the remaining chilli and fennel fronds.

GF (use gluten-free pasta) DF HF



FENNEL & CAPER FISH
PASTA IN A BAG



LAMB & EGGPLANT PIE WITH POLENTA CRUST

SERVES 4

Preparation 10 minutes / Cooking 25 minutes

2 tablespoons olive oil
400g lamb backstrap, cut into 3cm cubes
1 large eggplant, cubed 3cm
250ml (1 cup) chicken stock
2 cloves garlic, finely chopped
2 teaspoons finely chopped rosemary
400g can chopped tomatoes
½ teaspoon dried chilli flakes
½ cup pitted Sicilian or green olives
600ml milk
1 cup instant polenta
20g butter
½ cup finely grated parmesan

FOR THE FILLING Heat 1 tablespoon of the oil in a frying pan over medium-high heat. Season the lamb with salt and freshly ground black pepper, then fry for 3 minutes or until browned. Remove and transfer to a 1.5-litre pie dish. Add the remaining oil to the pan. Cook the eggplant for 1-2 minutes until lightly browned, then add the stock, garlic and rosemary. Cook for a further 3-5 minutes until the eggplant is almost tender. Reduce the heat to medium and stir in the tomatoes, chilli and olives. Cook for 2 minutes until warmed through, then transfer to the pie dish with the lamb and stir to combine.

FOR THE POLENTA CRUST Preheat the grill to high. Meanwhile, pour the milk into a saucepan and bring to a simmer. Gradually whisk in the polenta until combined. Cook the polenta for a further 3 minutes, whisking constantly. Stir in the butter and parmesan, then season. Working quickly, spoon the polenta evenly over the lamb mixture and smooth out. Using a fork, scrape lines in the polenta. Grill for 5 minutes or until lightly golden.

GF (use gluten-free stock) DF

MUSHROOM, BLUE CHEESE & THYME POLENTA PIZZA

SERVES 4

Preparation 10 minutes / Cooking 25 minutes

80ml (⅓ cup) olive oil
500g mixed mushrooms, sliced
3 cloves garlic, finely chopped
1 tablespoon thyme leaves
500ml vegetable stock
1 cup instant polenta
1 egg, lightly beaten
½ cup finely grated parmesan
½ cup coarsely chopped flat-leafed parsley
80g blue cheese, crumbled
rocket leaves to serve

FOR THE MUSHROOMS Heat 1 tablespoon of the oil in a large frying pan over high heat. Add half the mushrooms, half the garlic and half the thyme and fry, stirring for 1 minute then add ¼ cup stock and cook for a further 4 minutes or until tender. Season with salt and freshly ground black pepper and transfer to a bowl. Repeat with a further tablespoon of oil, the remaining mushrooms, garlic and thyme and a further ¼ cup stock.

FOR THE PIZZA BASE Meanwhile, line a baking tray with baking paper and place it in the oven. Preheat the grill to high. Pour the remaining 1½ cups stock into a saucepan with 1½ cups water and bring to a simmer. Gradually whisk in the polenta until combined then cook the polenta for a further 3 minutes, whisking constantly. Working quickly, remove the saucepan from the heat and whisk in the egg, parmesan, remaining 50ml oil and half the parsley. Season. Carefully remove the tray from the oven and spread the polenta mixture in a circle about 1.5cm thick.

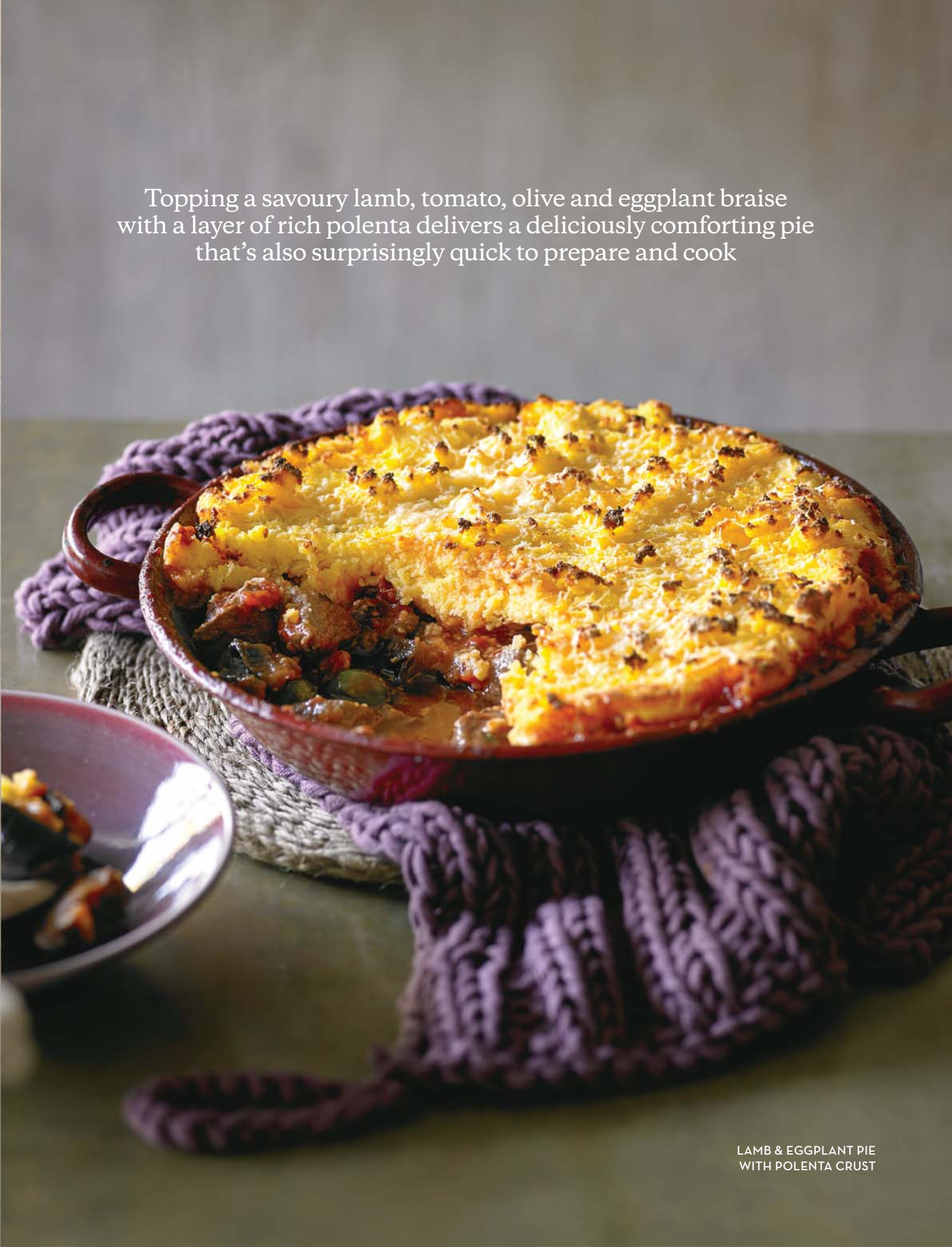
TO COOK & SERVE Top the polenta with the mushrooms and cheese then grill for 5 minutes until the cheese melts. Top with the remaining parsley. Serve with rocket.

GF (use gluten-free stock) DF V

Credits: Linen napkins, stone cup, stone bowl, salt dish & spoon all from White Home; marble board and dish both from Lime Lifestyle Australia; glass tumbler, leather placemat & amber glass all from Hamptons House; lasagne plate, fish platter & pizza plate all from Slip Ceramics; fish plate from Gingko Leaf. For full details, see Credits Index

For more weeknight meal ideas, take a look at the FLASH IN THE PAN section online at cuisine.co.nz

Topping a savoury lamb, tomato, olive and eggplant braise with a layer of rich polenta delivers a deliciously comforting pie that's also surprisingly quick to prepare and cook



LAMB & EGGPLANT PIE
WITH POLENTA CRUST

Autumn is my favourite time of the year in the kitchen – the last of the late-summer vegetables such as eggplant and capsicums mingle with more robust winter produce including cabbage, root vegetables and leafy greens. When I'm thinking about what to cook for dinner it's the vegetables I have to hand that tend to inspire me – from what's in the garden to what I've spied at a market or in my local greengrocer. Usually the protein element, whether it's fish, chicken, meat or tofu, is of secondary consideration. The following dishes can all be served as sides or allowed to star as vegetarian dishes on their own.

CAPSICUMS WITH CHILLI, CHORIZO, AVOCADO & TOASTED PUMPKIN SEEDS

SERVES 4-6 AS PART OF A MEAL

Preparation 10 minutes / Cooking 15 minutes

This is great with firm-fleshed fish that's been dusted with dried oregano and chilli flakes then panfried, and a green salad on the side. For a vegetarian version, omit the chorizo and add ½ teaspoon sweet smoked paprika with the cumin seeds. Alternatively, toss small cubes of paneer cheese in the paprika then fry as you would the chorizo.

2 tablespoons pumpkin seeds
1 tablespoon olive oil
1 soft chorizo (125g-150g), cut into small dice
4 capsicums (I used a mix of red and yellow), deseeded, cut into wedges
2 cloves garlic, sliced
1 teaspoon cumin seeds
2 tablespoons red wine vinegar
1-2 tablespoons extra virgin olive oil (optional)
2 tablespoons chopped flat-leafed parsley
2 tablespoons chopped mint
1 avocado, diced

Heat a frying pan over medium heat, then toast the pumpkin seeds for 3-4 minutes or until they begin to pop. Remove from the pan and set aside.

Heat the oil in a large frying pan, then add the chorizo and fry for 3-4 minutes or until crisp and beginning to release oils into the pan. Remove the chorizo (but leave the oil in the pan) and set aside on paper towels to drain.

In the same pan, gently fry the capsicum for 5-10 minutes until softened. Add the garlic and cumin seeds and fry for 1 minute then drizzle with the vinegar and extra virgin olive oil (if using). Add the parsley and mint and toss to combine then season generously with salt and freshly ground black pepper. Arrange on a platter, topped with the avocado, chorizo and pumpkin seeds.



THE VEG TABLE

Ginny Grant lets vegetables star in these colourful dishes.

RECIPES AND FOOD STYLING BY GINNY GRANT
PHOTOGRAPHY BY AARON McLEAN
STYLING BY FIONA LASCELLES



EGGPLANT SALAD WITH SAFFRON YOGHURT & PINE NUTS

SERVES 4-6 AS PART OF A MEAL

Preparation 10 minutes / Cooking 35 minutes

The mild flavour and sponge-like qualities of eggplant make it a great vehicle for other flavours. I especially like them paired with strong, sharp flavours, as in the pomegranate molasses and capers in this dish. This is delicious with grilled lamb, or as part of a vegetarian mezze platter with hummus or falafel and a green salad.

generous pinch of saffron
½ cup thick Greek yoghurt
2 eggplant, cut into 1cm-thick slices
olive oil or olive oil spray for cooking
3 red onions, cut into wedges
2 tablespoons pomegranate molasses
2 tablespoons extra virgin olive oil
1 small clove garlic, crushed
3 tablespoons capers
¼ cup mint leaves, shredded
2 tablespoons pine nuts, toasted

Preheat the oven to 200°C. Combine the saffron with a small pinch of flaky sea salt and crush to a powder. Pour 1 tablespoon of boiling water over the powder and set aside for 20 minutes to infuse. Mix this liquid together with the yoghurt, then season with salt and freshly ground black pepper and set aside (the longer it sits, the more the colour will intensify).

Brush or spray the eggplant slices with olive oil, season with salt and put on a lined baking tray in a single layer. Bake for 30-35 minutes or until tender and golden, turning the slices over halfway through cooking.

On a second lined baking tray, toss the red onion wedges gently with 1 tablespoon of the pomegranate molasses and a drizzle of olive oil. Put in the oven and bake for 30-35 minutes or until tender.

For the dressing, put the remaining tablespoon of pomegranate molasses in a small bowl with the extra virgin olive oil and garlic. Whisk well then set aside.

Put the cooked eggplant and onions in a large bowl. Add the dressing, capers, mint and pine nuts (reserve a few for garnishing) and toss gently to combine. Arrange the salad on a platter, drizzle with the saffron yoghurt and sprinkle with the remaining pine nuts.



QUICK-FRIED CABBAGE & PORK WITH CHILLI & PEANUT DRESSING

SERVES 4

Preparation 15 minutes / Cooking 10 minutes

For the pork

300g pork mince (or 300g firm tofu, cut into 1cm cubes)
3 cloves garlic, minced
3cm piece ginger, peeled, grated
1 tablespoon soy sauce
1 tablespoon Shaoxing rice wine*

Combine all the ingredients in bowl and mix well. Set aside to marinate while you prepare the dressing.

Peanut dressing

2 tablespoons crunchy peanut butter (I used Pic's)
2 tablespoons Chinese black vinegar*
1 teaspoon sriracha* or other hot sauce
2 teaspoons soy sauce
1 teaspoon sesame oil
1 tablespoon peanut or sunflower oil

Whisk together all the ingredients and set aside.

To cook & serve

2 tablespoons peanut or sunflower oil
1 clove garlic, minced
3cm piece ginger, peeled, grated
2 spring onions (white and green parts), sliced
½ cabbage, cut into 3cm pieces
steamed rice to serve
¼ cup roasted peanuts to garnish

Heat 1 tablespoon of the oil in a wok or large frying pan over medium heat then fry the pork mince or tofu for 3-4 minutes until cooked through. Remove from the pan and set aside.

Heat the remaining oil in the same pan, then fry the garlic, ginger and white part of the spring onions for 1 minute. Add the cabbage and stir-fry for 1-2 minutes. Add ½ cup water and continue to cook until evaporated. Return the pork or tofu to the wok along with the dressing and stir to combine.

Serve immediately with steamed rice, garnished with the green part of the spring onions and sprinkled with the roasted peanuts.

* Shaoxing rice wine, Chinese black vinegar and sriracha (Thai chilli sauce) are all available from Asian food stores.







ORANGE KUMARA & HALOUMI SALAD WITH HARISSA DRESSING

SERVES 4-6 AS A LIGHT LUNCH OR SUPPER DISH

Preparation 25 minutes (plus 20 minutes soaking time) / Cooking 35 minutes

This recipe makes more harissa than you'll need, but it makes a great addition to all manner of dressings, sauces and marinades. If you don't want to make your own, substitute a bought version.

Harissa

MAKES ABOUT ½ CUP

6 dried red chillies
2 teaspoons cumin seeds
2 teaspoons coriander seeds
1 teaspoon flaky sea salt
2 fresh red chillies (deseed if you prefer a milder harissa)
2 cloves garlic
1 tablespoon tomato paste
1 red capsicum, roasted, peeled, deseeded
2 tablespoons olive oil

Put the dried chillies in a bowl. Cover with boiling water and set aside for 20 minutes. Drain then coarsely chop the chillies. Toast the cumin and coriander seeds separately in a small frying pan for 2-3 minutes until fragrant. Set aside to cool then put into a small food processor with the salt and blitz to a powder. Add the drained dried chillies, fresh chillies, garlic, tomato paste and capsicum. Blitz, adding enough oil (and if necessary a little water) to make a smooth paste. Store in a sterilised jar in the fridge, covered with a layer of oil, for up to 2 months.

For the salad

1 tablespoon olive oil, plus extra for frying the haloumi
800g orange Beauregard kumara (about 1 jumbo sized) peeled, cut into 2cm cubes
1 tablespoon harissa (reduce to 1 teaspoon for a less fiery dressing), plus extra to serve
juice of ½ lemon
2 tablespoons extra virgin olive oil
2 handfuls (100g) watercress or rocket leaves
200g haloumi, thinly sliced
2 tablespoons flour or rice flour
crusty bread to serve

Preheat the oven to 180°C. Toss the olive oil and kumara together then spread out in a single layer on a lined baking tray. Season with salt, then roast for 30 minutes
or until tender. Meanwhile, make the harissa dressing by whisking together the harissa, lemon juice and extra virgin olive oil. Toss the kumara, watercress or rocket and dressing together and arrange on a platter.

Toss the haloumi in the flour. Heat a little olive oil in a frying pan over medium heat then fry the haloumi slices for 2 minutes each side or until crisp and golden. Scatter the haloumi over the kumara salad, then serve immediately with extra harissa and crusty bread.


Cutipol



MUSHROOMS, SILVERBEET & LENTILS

SERVES 4

Preparation 10 minutes (plus 20 minutes soaking time) / Cooking 30 minutes

Mushrooms are always a favourite autumnal meal for me. This medley is great as a topping for bruschetta, as a side with roast chicken, or tossed through pasta with crumbled feta or grated parmesan.

10g dried porcini or other dried mushrooms
½ cup puy lentils
1 tablespoon extra virgin olive oil
2 tablespoons red wine vinegar
6-7 silverbeet leaves (1 bunch), stems removed (substitute with kale, cavolo nero or spinach)
1 tablespoon olive oil
250g brown button mushrooms, cleaned, stems removed
1 tablespoon butter
2 cloves garlic, finely chopped
2 tablespoons finely chopped flat-leafed parsley
1 red chilli, finely sliced

Put the porcini in a bowl and cover with 1 cup boiling water. Set aside for 20 minutes then drain, reserving the soaking liquid. Coarsely chop the porcini.

Put the lentils in a saucepan and cover with water. Bring to the boil, then reduce the heat and simmer gently for 20 minutes or until just tender. Drain then while still warm, toss with the extra virgin olive oil and vinegar. Set aside.

Blanch the silverbeet leaves in a saucepan of boiling salted water for 5 minutes or until tender. Drain well then coarsely chop. Set aside.

Heat the olive oil in a large frying pan over medium heat then fry the brown mushrooms for 2-3 minutes each side (you may need to do this in 2 batches). Transfer to a bowl. Add the butter and chopped porcini to the same pan and fry for 2 -3 minutes until fragrant. Add the garlic and parsley and fry for a further minute. Add the reserved porcini soaking liquid, bring to the boil and boil until reduced by half. Return the mushrooms to the pan, along with the silverbeet. Cook until heated through and most of the liquid has been absorbed. Toss through the lentils and season to taste with salt and freshly ground black pepper then serve.

Credits: Cutipol Baguette dinner knife and fork, and Flux Novella cobalt dinner plate all from The Studio of Tableware; Jett charcoal and yellow side plates all from Farmers; pewter plates from Antiques of Epsom; porcelain salad servers and Piet side plates all from Nest; all other props privately owned. For full details, see Credits Index.



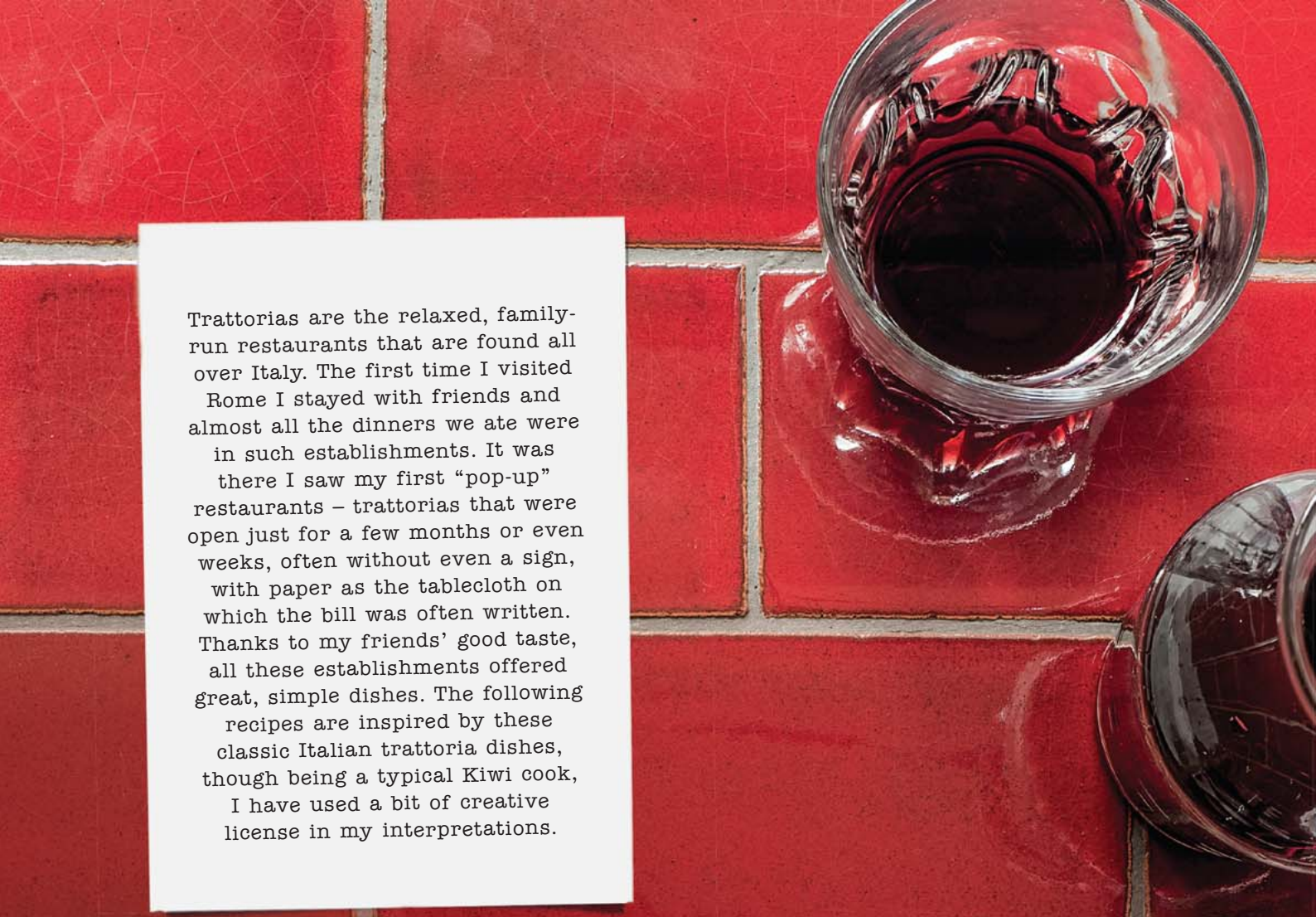
BUON APPETITO

Ray McVinnie takes inspiration from Italian trattorias.

POLPETTINI WITH
MUSHROOMS, ROAST
TOMATOES & CHEESY POLENTA
recipe page 110



RECIPES AND FOOD STYLING BY RAY McVINNIE
PHOTOGRAPHY BY KIERAN SCOTT
STYLING BY TAMARA WEST



Trattorias are the relaxed, family-run restaurants that are found all over Italy. The first time I visited Rome I stayed with friends and almost all the dinners we ate were in such establishments. It was there I saw my first "pop-up" restaurants – trattorias that were open just for a few months or even weeks, often without even a sign, with paper as the tablecloth on which the bill was often written. Thanks to my friends' good taste, all these establishments offered great, simple dishes. The following recipes are inspired by these classic Italian trattoria dishes, though being a typical Kiwi cook, I have used a bit of creative license in my interpretations.

FRICASSEE OF LAMB WITH PEAS, LEMON & PARMESAN

SERVES 4

Preparation 20 minutes / Cooking 1 hour

3 tablespoons extra virgin olive oil
1 onion, diced 1cm
2 carrots, peeled, diced 2cm
2 sticks celery, thinly sliced
2 cloves garlic, finely chopped
12 sage leaves
zest of 1 lemon
1 bay leaf
700g lamb shoulder, trimmed, diced 3cm
150ml dry white wine
500ml chicken stock
¾ cup peas
3 eggs, lightly beaten
½ cup freshly grated parmesan
¼ cup lemon juice
parsley leaves to serve

Heat the oil in a large frying pan over medium heat. Add the onion, carrots, celery, garlic, sage leaves, zest, bay leaf and lamb. Stir-fry for 10 minutes, without browning. Increase the heat and add the wine. Let it bubble for 30 seconds then add the stock. Bring to the boil, then reduce the heat and simmer for 45 minutes until the lamb is tender.

Add the peas to a saucepan of boiling water then boil for 3 minutes. Drain and add to the lamb, stirring well to combine. Put the eggs, parmesan and lemon juice in a bowl and mix well. Take the lamb off the heat and add the egg mixture, stirring continuously until creamy (do not boil it or the eggs will scramble). Taste and season with salt and freshly ground black pepper. Serve topped with parsley.

Wine A silky, dark-fruited Central Otago pinot – try Rocky Point Pinot Noir 2012.



FRICASSEE OF LAMB WITH PEAS,
LEMON & PARMESAN



PANELLE WITH SEAFOOD & RADICCHIO

SERVES 4

Preparation 40 minutes (including panelle cooling time) / Cooking 20 minutes

Panelle are Sicilian fritters made from chickpea flour. Often eaten as a snack, they also work well as part of a meal.

150g chickpea flour, sifted
1 raddichio, quartered
extra virgin olive oil for cooking
400g skin-on boned firm white fish fillets (I used terakihi), cut into pieces along the natural divisions in the fillets
200g raw peeled prawns
10 live mussels, well scrubbed, beards pulled out
50ml dry white wine
pinch of saffron threads (optional) soaked in 2 tablespoons of hot water for 10 minutes
1 tablespoon butter
zest of 1 lemon
1 tablespoon chopped parsley
1 tablespoon capers

Line a heatproof tray (mine measured 20cm x 30cm) with baking paper. Put the chickpea flour and a large pinch of salt into a bowl. Gradually whisk in 600ml cold water until you have a lump-free slurry. Transfer the mixture to a saucepan and bring to the boil over medium heat, stirring continuously. Once it starts to bubble and thicken (it will thicken very rapidly) lower the heat and simmer, stirring frequently, for 15 minutes. It will be thick and gluey.

Transfer the mixture to the paper-lined tray and quickly use a wet spatula to spread it out so it is about 1.5cm thick. Set aside for about 20 minutes to cool completely.

Meanwhile, brush the raddichio with oil and sprinkle with salt then fry over medium heat in a chargrill pan or barbecue for 3 minutes each side. Remove from the heat and keep warm.

When ready to cook the panelle, use a wet knife to cut the chickpea mix into 8 equal-sized squares. Heat 1cm oil in a large frying pan over medium heat then fry the panelle, in batches, for 1-2 minutes each side or until browned. Drain on paper towels and keep warm.

Put the fish, prawns, mussels, wine, saffron and liquid (if using), butter and zest into a deep frying pan. Bring to the boil then cover and cook gently over medium heat for 4-5 minutes or until the seafood is just cooked and the mussels have opened. Remove the seafood from the pan and set aside in a warm place.

Add the parsley and capers to the cooking liquid and bring to the boil then simmer until thickened slightly. Return the seafood to the sauce. Taste and season (you probably won't need much salt, as the mussels will have released a salty liquid). Serve the seafood with the panelle and grilled radicchio.

Wine An elegant dry riesling – go for Villa Maria Private Bin Dry Riesling 2014.



PANELLE WITH SEAFOOD
& RADICCHIO



LEMON CHICKEN COTOLETTA
WITH RADISH, GRAPE
& ROCKET SALAD

BRAISED PORK CHOPS WITH TOMATO SAUCE & FRIED GREENS

SERVES 4

Preparation 20 minutes / Cooking 1 hour

For the pork

3 tablespoons extra virgin olive oil
6 pork loin chops (about 900g), skin removed
1 large onion, finely chopped
3 cloves garlic, finely chopped
½ cup pitted Italian or Kalamata olives
1 teaspoon dried oregano
100ml red wine
2 x 400g cans chopped Italian tomatoes in juice

Heat the oil in a deep frying pan over medium heat. Brown the pork chops on each side then set aside. Add the onion, garlic, olives and oregano to the frying pan and fry gently for 10 minutes or until the onion is soft.

Return the pork to the pan and increase the heat, then add the wine. Let it bubble for 30 seconds then add the tomatoes. Cover and simmer for 1 hour or until the pork is tender. Taste and season with salt and freshly ground black pepper, then serve with the fried greens.

Fried greens

4 silverbeet leaves, white stems removed, leaves thinly sliced
100g broccolini or sweet stem broccoli
¼ small Savoy cabbage, thinly sliced
4 tablespoons extra virgin olive oil
1 red chilli, thinly sliced
2 cloves garlic, finely chopped
handful baby spinach
handful rocket leaves

Add the silverbeet, broccolini and cabbage to a large saucepan of boiling water and boil until wilted. Drain well, then cool under cold running water. Drain and squeeze dry.

Heat the oil in a large frying pan and add the chilli and garlic. Fry until the garlic starts to brown then add the reserved vegetables, spinach and rocket.

Mix well to combine and stir-fry until hot. Season with salt and freshly ground black pepper.

Wine A soft, seductive viognier. Try Villa Maria Cellar Selection Hawke's Bay Viognier 2013.

LEMON CHICKEN COTOLETTA WITH RADISH, GRAPE & ROCKET SALAD.

SERVES 4

Preparation 30 minutes / Cooking 15 minutes

1 ½ cups dry breadcrumbs
2 large cloves garlic, finely chopped
10 large sage leaves, finely chopped
finely grated zest of 1 lemon
2 eggs, lightly beaten
¾ cup milk
6 free-range skinned boned chicken thighs, beaten out gently with a meat mallet so they are of even thickness
flour for dusting
grapeseed oil for frying
4 radishes, very thinly sliced
¾ cup halved seedless grapes
2 handfuls rocket leaves
4 tablespoons extra virgin olive oil
2 tablespoons red wine vinegar
lemon wedges to serve

Preheat the oven to 200°C. Put the breadcrumbs, garlic, sage and zest in a bowl, then season with salt and freshly ground black pepper and mix well. Set aside.

Mix the eggs and milk together. Dust the chicken thighs with flour then dip in the egg, then place in the breadcrumb mix and pat firmly all over so the crumbs stick (you can prepare the chicken up to this step in advance if you like, then refrigerate until ready to cook).

Heat about ½ cm grapeseed oil in a large frying pan over medium heat then fry each piece of chicken for 1 minute each side or until browned. Transfer to an oven tray, side by side, then bake in the oven for 5 minutes or until cooked through.

Meanwhile, put the radishes, grapes and rocket in a bowl. Whisk the extra virgin olive oil and vinegar together and season. Drizzle over the salad and toss to combine then serve with the chicken, with lemon wedges for squeezing. This is also good served with mashed potato.

Wine A flinty yet juicy chardonnay such as Haha Marlborough Chardonnay 2013.

POLPETTINI WITH MUSHROOMS, ROAST TOMATOES & CHEESY POLENTA

SERVES 4

Preparation 30 minutes / Cooking 30 minutes

For the polpettini & tomatoes

6 small tomatoes, cored and halved through their equators, seeds and pulp removed with a teaspoon
4 tablespoons extra virgin olive oil
¼ teaspoon dried oregano
1 teaspoon sugar
2 cloves garlic, finely chopped
½ cup fresh breadcrumbs, made by blitzing stale bread in a food processor
3 tablespoons milk
100g pork mince
300g beef mince
50g (about 2 slices) mortadella sausage (with or without pistachios), finely diced
2 tablespoons chopped parsley, plus extra leaves to serve
flour for dusting
250g flat mushrooms, sliced 2cm thick
½ cup red wine
1 cup beef stock

Preheat the oven to 150°C. Put the tomato halves on an oven tray, side by side, and drizzle evenly with 1 tablespoon of the oil. Sprinkle the oregano, sugar and half the garlic over the tomatoes then season with salt and freshly ground black pepper. Roast for 30 minutes or until slightly shrivelled then remove from the oven and set aside (you can do this the day before serving if you like).

Add the breadcrumbs to the milk and mix to combine then put in a bowl with the minces, remaining garlic, mortadella and parsley. Season and mix well to combine. Form the mixture into 12 slightly flattened meatballs and dust with flour.

Heat the remaining oil in a frying pan over medium heat, then add the meatballs and brown all over. Add the mushrooms and fry gently for about 10 minutes or until the mushrooms soften and give up their juices. Increase the heat and add the wine. Let it bubble for 30 seconds then add the stock. Bring to the boil, then simmer for 5 minutes or until the meatballs are cooked through.

Use a slotted spoon to remove the meatballs to a plate and keep warm. Increase the heat under the frying pan and boil the sauce until it is slightly syrupy. Taste and season. Serve the meatballs and sauce with the tomatoes and cheesy polenta, sprinkled with parsley.

Cheesy polenta

600ml milk
100g instant polenta
½ cup freshly grated parmesan
½ cup grated tasty cheddar

Put the milk in a saucepan and gently bring to the boil. Slowly whisk in the polenta and simmer, stirring frequently, for 5 minutes or until the polenta is the texture of creamy porridge. Stir in the cheeses, then taste and season with salt and freshly ground black pepper. Serve immediately or it will start to solidify.

Wine A characterful Spanish red. Try Finca Constancia Parcela 23 Tempranillo 2012.

Credits: All tiles from Middle Earth Tiles; enamel red-rimmed plate and Alto ceramic dinner plate both from Corso De Fiori; all other props privately owned. For full details, see Credits Index.

Rising stars

Crafted in Marlborough, The King's Favour Sauvignon Blanc pairs perfectly with these delicious souffles that star 2015 *Cuisine* Artisan Award Winner Stewart Island Smoked Salmon.



Salmon & herb souffles

Makes 8

50g butter, plus extra for buttering
35g flour
300ml milk
4 medium eggs, separated
¼ teaspoon salt
½ teaspoon dry mustard powder
200g smoked salmon
3 tablespoons finely chopped soft herbs (such as dill, chervil, basil, parsley and chives), plus extra to garnish
6 tablespoons creme fraiche
3 tablespoons lemon juice
rocket salad to serve

Grease 8 ramekin dishes well with butter and line the bases with baking paper. Melt the 50g butter in a saucepan then stir in the flour. Cook, stirring for 2 minutes – don't brown. Slowly pour in the cold milk, continuing to stir over the heat until thick. Transfer to a large bowl to cool slightly then beat in the egg yolks, salt and mustard. Set aside to cool.

Preheat the oven to 200°C. Chop or shred 75g of the salmon. In a clean bowl, whisk the egg whites with a pinch of salt until soft peaks form. Mix one-third of the egg whites into the egg yolk mix then, using a metal spoon, carefully fold in the remaining egg whites, chopped salmon and herbs. Spoon the mixture into the prepared ramekins and bake for 20 minutes until risen. Set aside to cool.

When ready to serve, preheat the oven to 200°C. Turn the souffles out of the ramekins onto a baking paper-lined baking tray. Mix the creme fraiche with the lemon juice and spoon over each souffle. Bake for 15 minutes until puffed up. Top with the remaining salmon and herbs. Serve with salad.

ADV2015

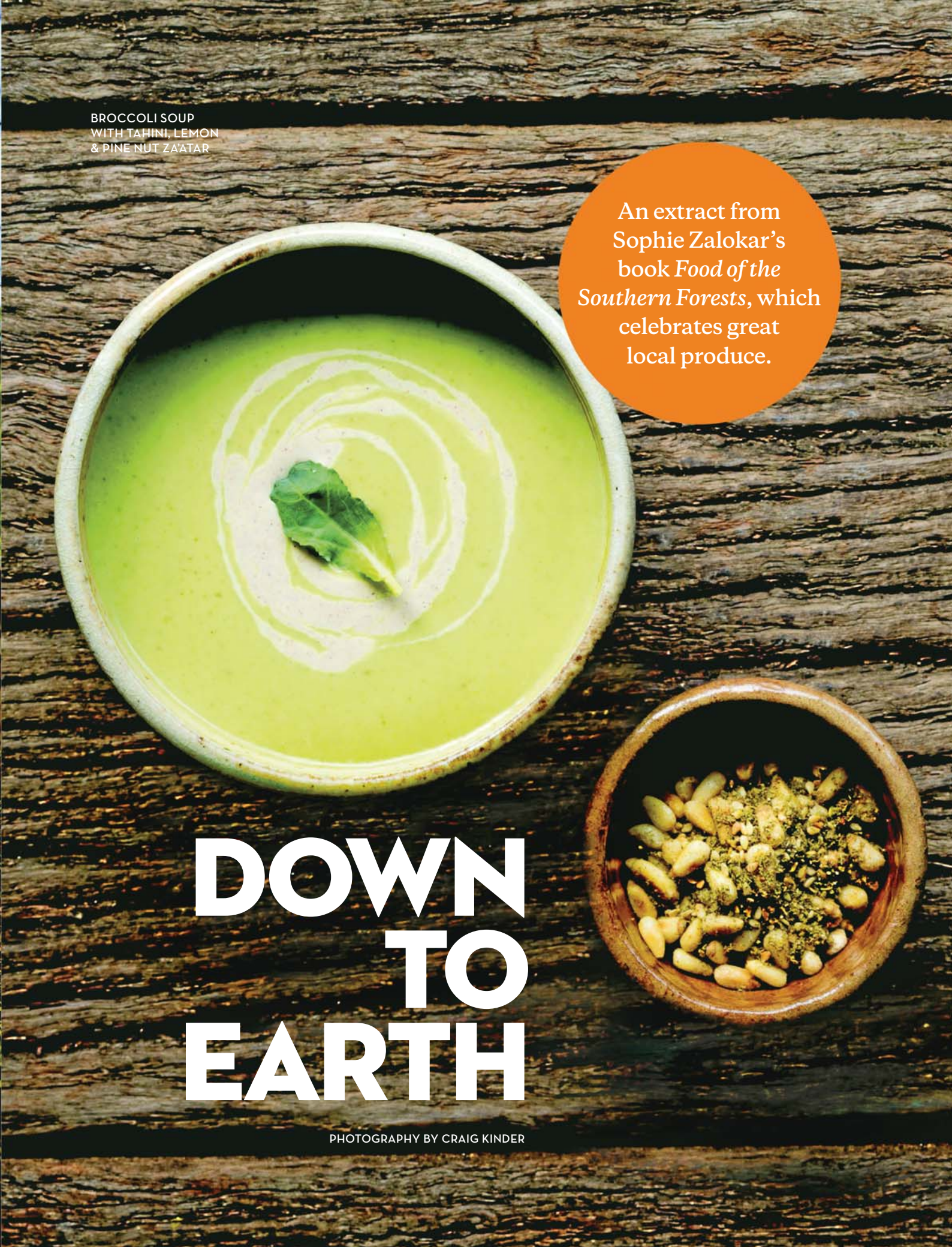
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BROCCOLI SOUP WITH TAHINI, LEMON & PINE NUT ZA'ATAR

An extract from Sophie Zalokar's book *Food of the Southern Forests*, which celebrates great local produce.

DOWN TO EARTH

PHOTOGRAPHY BY CRAIG KINDER

"The Southern Forests region is in the lower south-west of Western Australia, approximately 300km south of Perth. It's an extraordinarily beautiful place. Remarkably, over 50 different types of fresh produce are cultivated, harvested, ranged and caught here"

BROCCOLI SOUP WITH TAHINI, LEMON & PINE NUT ZA'ATAR

SERVES 4

Za'atar is a Middle Eastern seasoning mix of dried thyme, sesame, sumac and salt. The swirl of tahini sauce and the crunchy seasoning of the pine nut za'atar elevates this simple broccoli soup to a whole different delicious level.

For the soup

1 leek, roughly chopped
2 cloves garlic, roughly chopped
1 teaspoon sea salt
2 teaspoons ground cumin
2 tablespoons olive oil
2 whole broccoli, heads and stems roughly chopped, reserving a few small leaves for garnish
1 ½ litres water or vegetable stock
400ml can coconut cream

In a medium-sized saucepan, gently fry the leek and garlic, together with the sea salt and the ground cumin, in the olive oil until softened. Stir through the broccoli and then add the water or stock. Simmer for 10-15 minutes until the broccoli is soft. Puree together with the coconut cream until smooth and season to taste with salt and freshly ground black pepper.

Tahini sauce

1 clove garlic
½ teaspoon salt
½ teaspoon ground allspice
1 tablespoon pine nuts, plus ¼ cup extra, lightly toasted
4 tablespoons tahini
¼ cup lemon juice
2 tablespoons extra virgin olive oil
2 tablespoons za'atar

In a large mortar and pestle, crush the whole clove of garlic together with the salt, allspice and pine nuts until a thick paste. Using a spoon, mix in the tahini, lemon juice, 2 tablespoons water and the extra virgin olive oil to make a creamy sauce. Season to taste with salt and freshly ground black pepper. Mix the toasted pine nuts together with the za'atar.

Serve the soup drizzled with a little of the tahini sauce and garnished with a small broccoli leaf, along with a small dish of the pine nut za'atar.

CAULIFLOWER CHEESE WITH CARAWAY SEEDS

SERVES 6 AS A SIDE DISH

Cauliflower cheese is an old favourite for many, but often doesn't present in the most appealing way. Serving the whole cauliflower to be cut in wedges at the table is a far more spectacular option.

1 cup fresh breadcrumbs
olive oil for cooking
50g butter
1 tablespoon caraway seeds
4 tablespoons plain flour
500ml full cream milk
100g strong cheddar cheese, grated
1 whole large cauliflower
1 tablespoon fresh thyme, finely chopped

Preheat oven to 200°C. Spread the breadcrumbs out on a baking tray and drizzle with a little olive oil. Bake in the oven for 10-15 minutes until golden, stirring every 5 minutes to ensure they're evenly browned.

Melt the butter with the caraway seeds in a heavy-based saucepan over a low heat and stir through the flour. Continue to cook until the caraway butter has absorbed the flour and appears crumbly. Slowly pour in the milk while whisking until smooth.

Place the saucepan on a simmer mat with the heat on a low setting and gently simmer while periodically stirring for 10 minutes. Stir through the cheese until melted. Cover and reserve to the side.

Preheat oven to 220 °C. Bring a large pot of water to the boil and place either a bamboo steamer or a large colander over the top. Using a small paring knife, core out the thicker end of the cauliflower stalk and trim away the remaining leafy-ribs. Place the cauliflower inside the steamer and cover with a piece of baking paper and aluminium foil and then a lid to cover as completely as possible. Steam for 20 minutes until a paring knife easily cuts into the thickest part of the cauliflower.

Remove the paper and foil and transfer the cauliflower from the steamer to a baking dish. Pour the cheese sauce over the top of the cauliflower to cover and bake in the oven for 10 to 15 minutes until the surface is golden. Serve scattered with the toasted breadcrumbs, thyme and sea salt flakes.







CAULIFLOWER CHEESE
WITH CARAWAY SEEDS





GINGERBREAD WITH PRUNE BUTTER, TAMARILLOS & ORANGE BLOSSOM MASCARPONE

SERVES 4

The very grown-up tastes in this unusual combination of flavours beg to be served with an aromatic tea such as jasmine or soursop. Alternatively, the smoky lapsong souchong would also work very well as an accompanying afternoon tea beverage.

Prune butter

MAKES 3 CUPS

500g pitted prunes
250ml orange juice
finely grated zest of 1 orange
¼ teaspoon salt
⅓ cup soft brown sugar

Combine all of the ingredients in a saucepan except for the brown sugar. Stir and bring to a gentle simmer and cook with the lid on for 20 minutes, stirring every few minutes. Remove the lid and continue to simmer and stir for 3-5 minutes until approximately 3 tablespoons of liquid remains. Stir in the brown sugar and, when dissolved, puree with a stick blender to a coarse consistency.

Gingerbread

MAKES 2 SMALL LOAVES

125g butter
1 cup molasses
1 ½ cups plain flour
½ cup self-raising flour
1 teaspoon bicarbonate of soda
2 teaspoons ground ginger
2 teaspoons ground cinnamon
½ teaspoon mixed spice
¼ teaspoon salt
1 cup caster sugar
1 cup milk
2 free-range eggs, lightly beaten

Preheat oven to 170°C and grease and line two 23.5cm x 7.5cm loaf tins with baking paper. Warm butter and molasses together in a small saucepan over low heat. Sift the flours, bicarbonate of soda, spices and salt into a medium-sized bowl. Stir through the caster sugar.

Make a well and beat the eggs and milk together in it before incorporating the flour mixture to make a smooth batter. Fold the butter and molasses into the batter and divide into the loaf tins. Smooth the tops before baking in the oven for 40 to 45 minutes.

Leave to stand in the tins for 15 minutes, then turn out and leave to cool completely.

For the orange blossom mascarpone & tamarillos & to serve

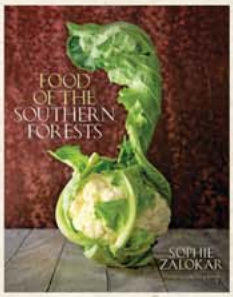
250g mascarpone
2 teaspoons orange blossom water
2 tablespoons icing sugar
2 tamarillos (or allow ½ tamarillo per person)

Mix the mascarpone, orange blossom water and icing sugar together until smooth.

Bring a saucepan of water to the boil. Remove the tamarillo stems and score a cross into the base of each tamarillo before blanching for 30 seconds. Place in a bowl of ice water and then peel the skin away using a paring knife.

Slice the gingerbread into pieces 1cm thick and thickly spread with the prune butter and orange blossom mascarpone. Thinly slice the tamarillos and place on top of the mascarpone. ✪

* This is an extract from *Food of the Southern Forests* by Sophie Zalokar, photography by Craig Kinder. RRP $59.99 AUD, published by UWA, available from uwap.uwa.edu.au







IMPROVING THE KITCHEN ONE BUTTON AT A TIME

Hansgrohe's new kitchen mixers offer easy handling and more freedom of movement. For the first time, Metris Select and Talis Select combine a pull-out spray head with innovative Select technology. Whether you wish to wash up pots and pans, fill a vase with water or water plants – these tasks can be conveniently combined, thanks to the pull-out spray head equipped with a built-in Select button. This innovative solution increases the operating range around the sink, making your work in the kitchen considerably easier. Hansgrohe developed this kitchen tool together with its long-standing partner Phoenix Design.

More freedom of movement in the kitchen

As with single lever mixers, temperature and water volume are set by turning the lever handle, ergonomically shaped for comfortable usability. Then you can switch the water flow on or off by pressing the Select button on the top of the pull-out spray head. The lever handle remains open, maintaining the pre-set temperature and water volume. The ergonomic pull-out spray head featured on both mixers increases your operating range by up to 50 centimetres. This added convenience requires no electricity or other devices; the newly developed Select shut-off valve, which turns water on and off, works on a purely mechanical basis at the touch of a button.

Metris Select and Talis Select
Thanks to the magnetic holder, the spray head can be securely reattached to the mixer body after use. The swivel spout has a 150-degree range and can be turned in any direction: a very convenient feature for use with double sinks. Made in Germany with a 15-year warranty.



Metris Select with pull-out spout



Metris Select kitchen mixer



Talis Select pull-out spout



Talis Select kitchen mixer

course you can do it©

Sam Mannering prepares a simple yet impressive three-course dinner for six.

STARTER

CAULIFLOWER, WALNUT & FETA BRUSCHETTA

Preparation 20 minutes
Cooking 15 minutes

⅓ cup olive oil
1 cauliflower, washed, cut into florets
zest of 1 lemon
1 loaf ciabatta, thickly sliced
150g feta
1 teaspoon lemon juice
1 tablespoon fresh rosemary leaves
handful walnut pieces, toasted, coarsely chopped

Preheat the oven to 200°C. Heat 1 tablespoon of the oil in a large ovenproof frying pan over medium-high heat. Add the cauliflower and season well with salt and freshly ground black pepper then fry quickly, stirring, for 3 minutes or until browned and starting to crisp. Stir in half the lemon zest then transfer to the oven for 10 minutes or until the cauliflower is tender. Set aside to cool.

Meanwhile, brush the ciabatta slices with 3 tablespoons of the oil and season. Grill in a hot frying pan or in the oven until crisp and golden.

Crumble the feta into the cooled cauliflower. Add the remaining zest, lemon juice, rosemary and a further tablespoon of oil. Mash coarsely to combine then fold in the walnuts. Taste and season then spread over the ciabatta and serve.

Wine A generous dry riesling. Try Lawson's Dry Hills Riesling 2013.

MAIN

PORK RIBOLLITA

Preparation 30 minutes
Cooking 1 hour 40 minutes

2 tablespoons olive oil
1 onion, chopped
1 carrot, peeled, chopped
1 stick celery, chopped
5 cloves garlic, chopped
2 slices prosciutto, chopped
2 x 400g cans chopped tomatoes
1 bouquet garni (1 sprig rosemary, 1 sprig thyme and 2 bay leaves, tied together with string)
1 dried red chilli (birdseye or de arbol)
1.4kg boneless pork shoulder, rolled
250ml chicken stock
400g can cannellini beans, drained, rinsed
bunch of silverbeet (6-7 stems), stalks discarded, leaves chopped
1 teaspoon fennel seeds
1 teaspoon chilli flakes
1 tablespoon champagne or white wine vinegar
⅓ loaf ciabatta, torn into large pieces

Heat the oil in a large ovenproof casserole dish (choose one with a lid) over medium heat. Fry the onion, carrot, celery, garlic and prosciutto for 10 minutes until the onion is translucent. Stir in 1 can of tomatoes, the bouquet garni and dried chilli, then put the pork on top. Add the stock, followed by enough water to come a quarter of the way up the meat. Cover and transfer to the oven for 1 hour 20 minutes or until the pork is tender, turning the pork every half hour and topping up with water if the liquid is getting low.

Remove the pork to a warmed plate and cover with foil. Strain the cooking liquid, discarding the solids, and skim the fat off the top. Return the liquid to the casserole and season with salt and freshly ground black pepper. Add the remaining tomatoes, beans, silverbeet leaves, fennel and chilli flakes then simmer over low heat for about 15 minutes. Taste and season again, then stir in the vinegar. Stir in the bread, then carve the pork and return to the casserole. Heat through then serve.

Wine A dark, delicious Central Otago pinot – go for Charcoal Gully Sally's Pinch Pinot Noir 2012.

DESSERT

RICOTTA & COCOA TART

Preparation 20 minutes
Cooking 1 hour

Chocolate pastry
100g butter
85g caster sugar
1 egg
150g flour
30g good-quality cocoa powder

Mix the butter and sugar in a food processor until pale and fluffy. Add the egg and mix well. Sift in the flour and cocoa and pulse until a soft dough forms. Turn out and flatten into a disc, then wrap in cling film and refrigerate for at least 30 minutes.

Preheat the oven to 180°C and butter a 24cm loose-based tart or cake tin. Roll the pastry out on a lightly floured surface, then use to line the tin (alternatively just press it into the tin, ensuring it's evenly spread). Use a fork to prick the pastry all over then put in the freezer for 15-20 minutes. Line with baking paper and baking beans or raw rice and bake for 15 minutes. Remove the paper and weights and bake for a further 5 minutes. Cool.

For the filling & to serve
3 eggs
140g caster sugar
zest and juice of 1 orange
zest and juice of 2 lemons
500g ricotta
orange segments to serve

Process the eggs and sugar in a food processor until thick and creamy. Add the zests, juices and ricotta and process until smooth. Transfer to the cooled pastry case. Smooth the top, then bake at 180°C for 30-40 minutes, or until set and very lightly golden. Cool completely. Serve with orange.

Wine A sparkling rosé such as Lindauer Classic Rosé NV.

PHOTOGRAPHY, JASON CREAGHAN; STYLING, FIONA LASCELLES



ITALIAN SPECIAL

COOKING TIPS

- For a quick meal, toss the unmashed cauliflower and feta mix through al dente pasta, along with a handful of rocket or baby spinach.
- Any leftover pork would be delicious served in sandwiches the next day.
- When in season, try serving the tart with blood orange or grapefruit segments. You could also use the chocolate pastry tart shell as a base for a filling of poached pears, drizzled with honey syrup and served with mascarpone.

For more easy menus, take a look at the COURSE YOU CAN section online at cuisine.co.nz





What to do with...

OIL

With the wide range of oils now available, it can be difficult to know what to use. In part, the answer is determined by what you're planning to cook. Most refined oils, such as peanut, rice bran, canola, light olive oil and soya bean, have a high smoke point (this is the temperature at which oil begins to smoke and burn) – this makes them suitable for deep-frying and browning proteins. Delicate cold pressed oils, including extra virgin olive oil and nut oils, tend to have lower smoke points, meaning they are better suited to salad dressings, and gentle frying and cooking. Most oils are liquid at room temperature (except coconut oil). They can be extracted from seeds – think sunflower, rapeseed (canola) and sesame; or from fruits such as olives, avocados and nuts. Cold pressed oils tend to retain their source ingredient's aroma and flavour. They have been pressed at a low temperature, with no heat or chemicals applied to aid extraction. Refined oils may be pressed, distilled, neutralised, bleached, deodorised or have preservatives added. The generic term "vegetable oil" tends to mean a product is a mix of various oils. All oils should be stored in a cool dark place (not beside the hot stove!) to prevent them from becoming rancid.

PEANUT OIL

Peanut oil (pictured above) has a high smoke point, making it excellent for frying ingredients. Its robust, nutty flavour means it's also suitable for use in strongly flavoured dishes – it's not a good choice for delicate mayonnaises or dressings. It's often used in Chinese cookery – try it in a quick vegetable and tofu stir-fry.

EXTRA VIRGIN OLIVE OIL

Always cold pressed, extra virgin olive oil can be filtered to give it a bright, clear colour, or it may be unfiltered and cloudy. Unfiltered oils have a greater purity of flavour, but may deteriorate more quickly. Colour is no indication of quality and can range from gold to dark green. In flavour, extra virgin olive oil can vary from light and sweet to strong and pungent, and can be sweet or peppery. It has a relatively low smoke point so is best used in salad dressings, cold sauces, salsas, to drizzle over steamed or boiled vegetables, in marinades and for gently fried dishes. Use your best extra virgin olive oil in a salsa verde to add punch to the flavour, then serve over fish or chicken. Virgin olive oil is that which is of a high standard, but not high enough to qualify as extra virgin. Again it is suitable for use in sauces, salsas and for gently frying. Try it in a gently fried vegetable dish, such as a peperonata (slow-fried capsicums, onions and tomatoes).

OLIVE OIL & LIGHT OLIVE OIL

Olive oil is refined, and has a higher smoke point than extra virgin. Pure or light olive oil is further refined, and sometimes has a little higher-quality oil added to it to improve the flavour. Both can be used for frying, roasting, and to make aioli and dressings. They're good for use in baking when you don't want a strong flavour. Try making a chocolate olive oil cake.



COCONUT OIL

Extracted from the flesh of the coconut, coconut oil has a medium smoke point, which makes it suitable for frying. It can also be used in baking, where its sweet and nutty flavour works well. If you come across a flavourless and odourless coconut oil, be aware that it's refined. In baking, substitute coconut oil for butter (measured as a weight) in any recipe where the butter is melted.

NUT OILS

Derived from nuts such as macadamias, hazelnuts and walnuts, these oils are used primarily in dressings and as seasonings. They can go rancid quickly so are best purchased in small quantities and kept in the fridge. Try adding a tablespoon of walnut oil to a lemon and olive oil salad dressing.

SESAME OIL

This strongly flavoured oil is best used as a condiment to drizzle over meat, tossed through rice or noodles, or used sparingly in salad dressings. It's mostly found in Asian-inspired recipes. Try drizzling it over a whole baked fish cooked with ginger and spring onions just before serving.

GINNY GRANT

CANOLA OIL

Some canola oils are cold pressed, but the majority are refined and neutral tasting. Canola oil's high smoke point makes it good for deep-frying, roasting and baking, or anywhere you need a neutral-flavoured oil, for example in a mayonnaise. Try it when deep-frying beer battered fish or onion rings.

SUNFLOWER OIL

High in vitamin E, sunflower oil is a neutral-flavoured oil with a long shelf life. It has a high smoke point and is suitable for frying and in dressings. Use it in a delicate chive mayonnaise to accompany whitebait fritters.

PHOTOGRAPH: JASON CREAGHAN; STYLING: SALLY FULLAM; BACKGROUND MARBLE FROM ARTE DOMUS. FOR FULL DETAILS, SEE CREDITS INDEX.

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SOME THINGS SHOULD BE KEPT SACRED

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Lowburn Valley, Central Otago

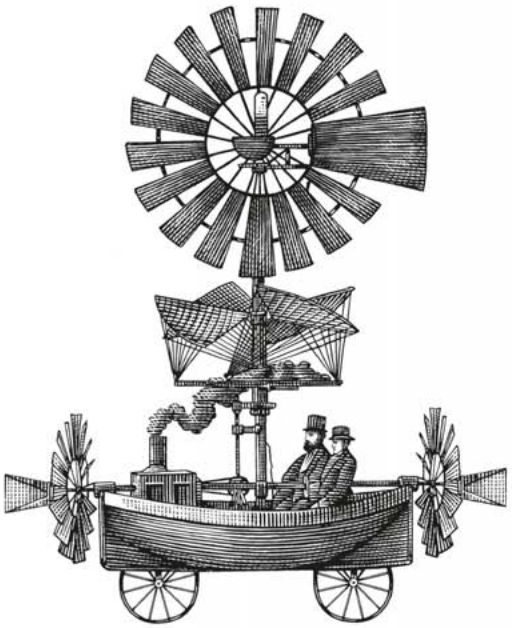
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Wine News

BY JOHN SAKER

THE LATEST FROM THE WORLD OF WINE





MYTHICAL MOTH

The new label designs for the Left Field wine range have come out of – where else? – left field. Each of the varietal labels features an etched illustration of a quirky, mythical creature, and Left Field's link to the Te Awa brand is recalled by a recurring windmill motif (Te Awa's original brand featured a windmill – pictured far right is the illustration for the syrah). Left Field winemaker Richard Painter, who came on board for the 2014 vintage, says his favourite among the new labels is the rosé, which depicts the 'Moon Shell Moth'. "It has the most visual impact for me, with the effect of the grey illustration against the salmon colour of the wine." **teawacollection.com**



SLEEK SAINT

Marlborough's Saint Clair cellar door and restaurant recently underwent a major makeover – it now has a contemporary look with a larger tasting area and more dining spaces indoors and out. The restaurant's locally-focused menu is matched to the Saint Clair wine portfolio, and includes the likes of Asian-style pork belly or salmon and beetroot salad. **saintclair.co.nz**

BETH TO THE FUTURE



The next generation is starting to make its presence felt at renowned Marlborough winery Forrest Estate. Beth Forrest, daughter of owners John and Brigid Forrest, recently joined the winemaking team of the family firm. "I want to bring in some spunk and modernity," says Beth, 29. A Roseworthy graduate who worked vintages around the world, she returned to Marlborough several years ago to work for Lawson's Dry Hills. "I'm now more sure of myself and ready to keep control of the old man." One change she's already made is to increase company plantings of chenin blanc, a variety that is one of her passions. "We've put some in on clay in the Brancott Valley. I hope to produce a chenin blanc that resembles those from the Loire." While Beth is the first of the three Forrest children to rejoin the family business, she is confident her two brothers will eventually follow suit. "All of us grew up in Marlborough and love the place." **forrest.co.nz**



GOLDEN DAYS

A number of Marlborough wineries have joined forces to promote cycling in the region, encouraging people to bike between cellar doors, cafes and accommodation in the Rapaura/Renwick area. Hans Herzog, Eradus Wines, Giesen, Wairau River, Forrest and Seresin are among those participating in the scheme to "ride the Golden Mile". Jeff Fulton (above) from the Vines Village helped kick off the trail. **ridethegoldenmile.com**

PARK LIFE



Hawke's Bay-based photographer John Miles hung out at his local winery (Moana Park) for a year and the result is a visual feast of a book – *From Bud To Bottle: A Year In The Life Of A Great Little Hawke's Bay Winery*. **frombudtobottle.co.nz**

CUISINEWINE.CO.NZ

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CITY OF CHARDS

"Auckland is the chardonnay capital, and with the 2015 vintage I think more people will come round to that," says West Brook Winery winemaker James Rowan. He's in no doubt that the country's best chardonnay is being grown and made in the Auckland region, despite claims to the contrary from points south. "Up here we can dry-farm chardonnay on our clay soils, the ripening season is nice and slow, the wines have texture and amazing flavour profiles." The 2015 harvest will be Rowan's 11th with the 80-year-old West Auckland winery and he is in raptures about the clean, flavoursome fruit harvested this year. "It has been fantastic… everyone up here is very excited about it." **westbrook.co.nz**

"These days you see winemakers dressed up on the covers of glossy magazines. Our generation never dreamed of such things – we were too busy planting posts and shooting rabbits. We were to wine what Colin Meads was to rugby. These guys today are more like Ma'a Nonu with the eyeliner."
– Chard Farm founder Rob Hay at the Central Otago winery's 25th birthday celebrations



GOLD RESERVE There's a gilt-edged look to the labels of the new Reserve range of wines from Hawke's Bay's Sacred Hill. Five varietals make up the range – we recommend Sacred Hill Reserve Hawke's Bay Syrah 2013, $30. **sacredhill.com**

For more wine news, visit **cuisinewine.co.nz**

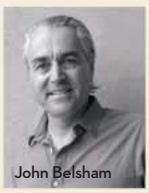


Jules Taylor and one of her growers

GREAT EXPECTATIONS

As **John Saker** writes, the pinot noirs of the 2013 vintage had a lot to live up to.

Not since 1998 has a New Zealand vintage arrived so brightly lit by pre-release hype as 2013. For most white varieties, already released, the quality has largely matched the talk. Likewise, most of the reds from Hawke's Bay and points north have been impressive. So for the *Cuisine* panel, this tasting of pinot noir, drawn almost entirely from the 2013 vintage, was eagerly anticipated. And yet, the great expectations proved largely unfounded. "I came away with a sense of disappointment," said panel chair John Belsham. "Clearly there are some excellent wines (13 of 180 entries were awarded five stars), but I think a number of winemakers didn't understand the fruit they had to work with." Added Sam Harrop: "New Zealand needs to embrace the perfume and harmonious expression of pinot noir and leave the super-charged versions to the pretenders."



John Belsham



Sam Harrop



Michael Ivicevich



John Saker

THE TASTING PANEL

Panel chair John Belsham, an international wine judge and owner of Foxes Island Wines, Marlborough, was joined in this *Cuisine* tasting by Sam Harrop – Master of Wine, winemaker and international wine consultant – and Michael Ivicevich, Delegat's Wine Estate Chief Winemaker. *Cuisine*'s New Zealand wine writer John Saker was associate judge (non-scoring).

TOP 10

1. LOWBURN FERRY HOME BLOCK PINOT NOIR 2013 | ★★★★★ | $55
2. VILLA MARIA RESERVE PINOT NOIR 2013 | ★★★★★ | $50
3. ROCKBURN CENTRAL OTAGO PINOT NOIR 2013 | ★★★★★ | $50
4. PISA RANGE ESTATE BLACK POPLAR BLOCK PINOT NOIR 2013 | ★★★★★ | $56
5. TERRA SANCTA SHINGLE BEACH PINOT NOIR 2013 | ★★★★★ | $48.95
6. SAINT CLAIR PIONEER BLOCK 12 LONE GUM PINOT NOIR 2013 | ★★★★★ | $37.90
7. JULES TAYLOR WINES MARLBOROUGH PINOT NOIR 2013 | ★★★★★ | $33
8. BLACK GRAPE SOCIETY CENTRAL OTAGO PINOT NOIR 2013 | ★★★★★ | $59.90
9. CHARCOAL GULLY SALLYS PINCH PINOT NOIR 2013 | ★★★★★ | $32
10. VILLA MARIA SINGLE VINEYARD SOUTHERN CLAYS PINOT NOIR 2013 | ★★★★★ | $55

TASTING RESULTS

★★★★★ outstanding	13
★★★★½ excellent	10
★★★★ very good	32
★★★ good	69
No award	56
TOTAL	**180**

PANEL PORTRAITS & BOTTLE PHOTOGRAPHY, JASON CREAGHAN

BEST BUYS

Wines qualify as Best Buys if they offer an outstanding mix of quality and price.

5

CHARCOAL GULLY SALLYS PINCH PINOT NOIR 2013 *(number 9 in Top 10)* $32

FRAMINGHAM MARLBOROUGH PINOT NOIR 2013 $30

GIESEN THE BROTHERS MARLBOROUGH PINOT NOIR 2013 $33

JULES TAYLOR WINES MARLBOROUGH PINOT NOIR 2013 *(Number 7 in Top 10)* $33

4½

CATALINA SOUNDS MARLBOROUGH PINOT NOIR 2013 $27

GRASSHOPPER ROCK EARNSCLEUGH VINEYARD CENTRAL OTAGO PINOT NOIR 2013 $32

4

COOPERS CREEK SV MARLBOROUGH GIBSON'S RUN PINOT NOIR 2013 $25

MUD HOUSE CENTRAL OTAGO PINOT NOIR 2013 $19

PENCARROW PINOT NOIR 2013 $28.85

ROARING MEG CENTRAL OTAGO PINOT NOIR 2013 $30

SAINT CLAIR MARLBOROUGH PREMIUM PINOT NOIR 2013 $26.50

TE KAIRANGA ESTATE PINOT NOIR 2013 $25

VIDAL RESERVE PINOT NOIR 2013 $26.50

TOP NZ PINOT NOIR

LOWBURN FERRY HOME BLOCK PINOT NOIR 2013 (CENTRAL OTAGO)
| ★★★★★ | 1–6 | $55



This stunner from Central leaves nary a box unticked. "It's a powerful, hedonistic style, but still has delightful freshness and definition," noted Sam Harrop. Lilac, ripe strawberry, dried thyme and mocha scents provide lift-off. Pure dark fruit flows seamlessly and silkily across the palate, enlivened by fresh acidity, and the finish is long and fine. As a food match, try slow-cooked lamb shoulder, spiced with preserved lemon, cumin and coriander seeds.

For *Cuisine*'s New Zealand wine writer John Saker's video review of our top New Zealand pinot noir, visit cuisinewine.co.nz



A FINE JUDGE OF SOIL

"When Roger and Jean took the farm..." The story of Lowburn Ferry is a modern, far happier version of Denis Glover's ode to the New Zealand experience, *The Magpies*. In this instance, Roger and Jean Gibson (pictured left) bought their 40-hectare spread in the Lowburn Valley in 1991. But it wasn't until 2000, after they'd converted the original old stone stable to be their home and were running a flock of merinos, that they decided to plant pinot vines. As a soil scientist, Roger was well placed to assess the suitability of the land for vines and his judgement has clearly paid off: from its first vintage in 2003, the Lowburn Ferry Pinot Noir has won numerous plaudits and gold medals. It's a boutique operation with an average of only 1700 cases produced annually, but Gibson says the plan is to put in more vines over the next few years. He's also full of praise for his winemaker, Pete Bartle. "Pete doesn't have a big ego and he's not a control freak... I can't speak more highly of him and his team."



5

2

VILLA MARIA RESERVE PINOT NOIR 2013 (MARLBOROUGH)

| ★★★★★ | -4 | $50

This classy Villa Maria rendition is a typically dark, sensuously textured beauty. Ripe black cherry and blueberry flavours tempered with a hint of geranium emerge from the concentrated, inky fruit. A weighty, approachable wine that would partner well with Peking duck.

3

ROCKBURN CENTRAL OTAGO PINOT NOIR 2013

| ★★★★★ | -5 | $50

Rockburn continues a great run (the 2012 was last year's top pinot) with this richly perfumed wine. The lifted lilac and buddleia notes presage a pure, ripe and dense mouthful. It is very youthful and closed, and would benefit from a bit of time in the cellar.

4

PISA RANGE ESTATE BLACK POPLAR BLOCK PINOT NOIR 2013 (CENTRAL OTAGO)

| ★★★★★ | -5 | $56

This pinot is made from the oldest vines of a favoured site at Pisa, on the western side of Lake Dunstan. Ink-dark in the glass, it is ripe and powerful, but not at the expense of elegance and freshness. "That ripeness and vitality brings to mind a modern Vosne-Romanée Burgundy," said Sam Harrop.

5

TERRA SANCTA SHINGLE BEACH PINOT NOIR 2013 (CENTRAL OTAGO)

| ★★★★★ | -5 | $48.95

This knockout Bannockburn pinot is grown on a small close-planted vineyard with significant vine age, beside the Kawarau River. Floral freshness, blue fruit notes, a hint of pepper and savoury complexity are superbly presented against a lithe, fresh texture.

6

SAINT CLAIR PIONEER BLOCK 12 LONE GUM PINOT NOIR 2013 (MARLBOROUGH)

| ★★★★★ | -5 | $37.90

The ongoing rise of the stature of this winery's pinot noir continues – this is one of seven Saint Clair wines to receive four stars or more at this tasting. Fresh dark fruit laced with sweet oak notes are underpinned by fine-boned tannins and acids. With its lightness and energy, it would work well served with warm smoked salmon and a dill sauce.

7

JULES TAYLOR WINES MARLBOROUGH PINOT NOIR 2013

| ★★★★★ | -6 | $33

BEST BUY

Jules Taylor has crafted an exuberant, approachable wine. Perfumed, pure, generously endowed with enticing dark fruit and well seasoned with oak, it exudes a youthful vitality. Try it with an old-fashioned Sunday lunch of roast lamb and kumara.

THE WILD ONE

DNA sleuthing has revealed that pinot noir is parent to varieties such as chardonnay and gamay, but there are no clues as to pinot's own ancestry. This confirms that pinot is a very old vine, perhaps just a generation removed from wild vines. Lending further support to this idea is pinot's genetic instability. Older vines, the theory goes, have had more time for genetic differences to accumulate in their cells. Pinot noir's genetic "wobbles" have led to another family, this one made up of mutations: pinot gris, pinot meunier and pinot blanc.

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8

BLACK GRAPE SOCIETY CENTRAL OTAGO PINOT NOIR 2013

| ★★★★★ | -6 | $59.90

Made by Matua Valley winemaker Nikolai St George, this is a pinot noir of size and stature. It is purple-rimmed in the glass, offering sweet aromas of pavlova and ripe strawberries. Plump weighty fruit is wrapped in bold tannins, with good acidity ensuring tension is maintained.

9

CHARCOAL GULLY SALLYS PINCH PINOT NOIR 2013 (CENTRAL OTAGO)

| ★★★★★ | -5 | $32

Perennially impressive, this powerful, concentrated Pete Bartle-made wine doesn't hold back. Intense violet, cedar and red cherry notes ring out, with impressive tannin backup vocals. "It's raw, edgy and young," noted John Belsham. Lay it down for a few years.

10

VILLA MARIA SINGLE VINEYARD SOUTHERN CLAYS PINOT NOIR 2013 (MARLBOROUGH)

| ★★★★★ | -5 | $55

"A generously proportioned pinot and not shy in showing it off," opined John Belsham. Black tea, violet and a hint of spice are all there, rolling forward in a rich, sweet hedonistic wave. Dense, quite forceful tannins add a tarry, savoury touch to the long finish.

FRAMINGHAM MARLBOROUGH PINOT NOIR 2013

| ★★★★★ | -4 | $30

This excellent buy from a quality-driven winery packs in plenty of pinot charm in a more rustic mode. An appealing melange of candied strawberry, dried herb and spicy forest floor flavours are set against a light, sinewy texture. Try it with smoked trout.

GIESEN THE BROTHERS MARLBOROUGH PINOT NOIR 2013

| ★★★★★ | -6 | $33

Marlborough's pinot stocks continue to rise, thanks to carefully crafted wines like this. A prelude of beguiling floral scents is followed by a spicy, focused tour de force of bright fruit. The tannins are soft and well integrated, the finish lengthy. Try it alongside an anchovy and black olive pizza.

4½

CATALINA SOUNDS MARLBOROUGH PINOT NOIR 2013

| ★★★★½ | -4 | $27

You'll enjoy the ride this Catalina offering provides. It's a feisty wine, crackling with verve and energy, made using fruit drawn from two quite different Marlborough vineyards – one in the Omaka Valley, the other in the Waihopai. Fine tannins frame strawberry jam and savoury forest floor flavours. A lively style that would pair well with lightly spiced kofti.

FROM THE TASTING PANEL

"The global financial crisis had a silver lining for New Zealand pinot noir. The straitened times saw winemakers buy fewer oak barrels, relieving many wines of the problem of excessive wood flavours and tannins" JOHN BELSHAM



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GRASSHOPPER ROCK EARNSCLEUGH VINEYARD CENTRAL OTAGO PINOT NOIR 2013

| ★★★★½ | 🍷-4 | $32

Regularly one of the Alexandra sub-region's finest examples of pinot noir, this version is typically fragrant and pure. Red and darker fruit, plus a herbal twist, are lifted by fine, firm tannins. "It's not a show pony," said Sam Harrop, "but very fresh and elegant."

BEST BUY

4

COOPERS CREEK SV MARLBOROUGH GIBSON'S RUN PINOT NOIR 2013

| ★★★★ | 🍷-3 | $25

This bright, juicy rendition was made using fruit sourced from a pair of Brancott Valley vineyards. Sweet fruit flavours are tempered by herbal overtones. It's a lighter style with finely etched tannins and good freshness. Try it with a fresh herb pasta.

BEST BUY

MUD HOUSE CENTRAL OTAGO PINOT NOIR 2013

| ★★★★ | 🍷-3 | $19

"This is a classic, elegant New Zealand style," noted Sam Harrop. Violet scents, lifted red fruit flavours and a herbal twist all make an impression, as do the fine tannins, fresh acidity and textbook length and finish.

BEST BUY

PENCARROW PINOT NOIR 2013 (WAIRARAPA)

| ★★★★ | 🍷-3 | $28.85

The moment you pick up the dark rose and lilac scents you know you're in for a treat. In the mouth, a wave of juicy, ripe, dark fruit takes over. Once again, this label punches above its weight, providing a great pinot for a modest outlay.

BEST BUY

ROARING MEG CENTRAL OTAGO PINOT NOIR 2013

| ★★★★ | 🍷-3 | $30

The popularity of one of the country's top selling pinot noirs is set to continue with this new release. A generous presence of ripe blueberry flows with seamless ease. A fresh, softly textured wine that would suit a warm evening and an antipasto platter.

BEST BUY

ROMEO'S VISION

The first wine professional to back Central Otago as a wine region was Italian-educated oenologist Romeo Bragato. In 1895, he said growing wine in the region had "enormous wealth-producing capabilities".



SAINT CLAIR MARLBOROUGH PREMIUM PINOT NOIR 2013
| ★★★★ | -3 | $26.50

This excellent value wine from the team at Saint Clair is a lighter style pinot. Fragrant, with red and dark fruit notes carried by incisive acids, it is above all a refreshing wine. It would be well suited to aperitif duties, especially where there are prawn and chorizo canapes on the menu.

BEST BUY

TE KAIRANGA ESTATE PINOT NOIR 2013 (WAIRARAPA)
| ★★★★ | -4 | $25

The 2013 vintage was experienced winemaker John Kavanagh's first at the helm at Te Kairanga, and he's made it count. This is a spectacular buy – gentle in texture and led by wonderfully drenching fruit, with red berry and pomegranate notes prominent.

BEST BUY

VIDAL RESERVE PINOT NOIR 2013 (MARLBOROUGH)
| ★★★★ | -3 | $26.50

There's a lot to like in this ripe, plump pinot from Vidal winemaker Hugh Crichton. Dark fruit and chamomile scents are followed by a silky mouthful of dark cherry and red fruits. This is a succulent, balanced, approachable wine. Try it with grilled lamb cutlets, seasoned with herbes de Provence.

BEST BUY

WINES AWARDED 4 STARS AND ABOVE OUTSIDE THE TOP 10 AND BEST BUYS

5

VILLA MARIA SINGLE VINEYARD TAYLORS PASS PINOT NOIR 2013
| ★★★★★ | $55

4½

JOHNER ESTATE RESERVE GLADSTONE PINOT NOIR 2013 | ★★★★½ | $50

MATUA SINGLE VINEYARD BANNOCKBURN PINOT NOIR 2013
| ★★★★½ | $69.90

MUDDY WATER PINOT NOIR 2013
| ★★★★½ | $40

NAUTILUS MARLBOROUGH PINOT NOIR 2013 | ★★★★½ | $40.50

SAINT CLAIR PIONEER BLOCK 5 BULL BLOCK PINOT NOIR 2013
| ★★★★½ | $37.90

SAINT CLAIR PIONEER BLOCK 10 TWIN HILLS PINOT NOIR 2013
| ★★★★½ | $37.90

SOHO MCQUEEN PINOT NOIR 2013
| ★★★★½ | $49

TERRA SANCTA ESTATE PINOT NOIR 2013
| ★★★★½ | $34.95

4

DESERT HEART MACKENZIES RUN RESERVE PINOT NOIR 2013
| ★★★★ | $47

DOMAIN ROAD VINEYARD PINOT NOIR 2013 | ★★★★ | $39

GIBBSTON VALLEY CHINA TERRACE PINOT NOIR 2013
| ★★★★ | $65

GIBBSTON VALLEY PINOT NOIR 2013
| ★★★★ | $45

GIESEN SINGLE VINEYARD SELECTION CLAYVIN PINOT NOIR 2013
| ★★★★ | $60

GIESEN SINGLE VINEYARD SELECTION RIDGE BLOCK PINOT NOIR 2013
| ★★★★ | $60


Johner Estate

WINES AWARDED 4 STARS OUTSIDE THE TOP 10 AND BEST BUYS (CONTINUED)

GREYLANDS RIDGE PINOT NOIR 2013 | ★★★★ | $35

JOHNER ESTATE GLADSTONE PINOT NOIR 2013 | ★★★★ | $34

JULES TAYLOR WINES OTQ SERIES MARLBOROUGH PINOT NOIR 2013 | ★★★★ | $47.90

KURU KURU PINOT NOIR 2013 | ★★★★ | $38

LAWSON'S DRY HILLS RESERVE PINOT NOIR 2013 | ★★★★ | $30

LOCHARBURN CENTRAL OTAGO PINOT NOIR 2013 | ★★★★ | $34.95

MUD HOUSE SINGLE VINEYARD CLAIM 431 CENTRAL OTAGO PINOT NOIR 2013 | ★★★★ | $34

SAINT CLAIR PIONEER BLOCK 14 DOCTOR'S CREEK PINOT NOIR 2013 | ★★★★ | $37.90

SAINT CLAIR PIONEER BLOCK 4 SAWCUT PINOT NOIR 2013 | ★★★★ | $37.90

SAINT CLAIR PIONEER BLOCK 15 STRIP BLOCK PINOT NOIR 2013 | ★★★★ | $37.90

SUMMERHOUSE MARLBOROUGH PINOT NOIR 2013 | ★★★★ | $40

TARRAS VINEYARDS THE CANYON PINOT NOIR 2013 | ★★★★ | $59.95

TE KAIRANGA RUNHOLDER PINOT NOIR 2013 | ★★★★ | $34

TWO RIVERS OF MARLBOROUGH ALTITUDE PINOT NOIR 2013 | ★★★★ | $50

URLAR GLADSTONE PINOT NOIR 2013 | ★★★★ | $38

URLAR SELECT PARCELS GLADSTONE PINOT NOIR 2013 | ★★★★ | $60

VALLI GIBBSTON VINEYARD PINOT NOIR 2013 | ★★★★ | $65

VILLA MARIA SINGLE VINEYARD SEDDON PINOT NOIR 2013 | ★★★★ | $55

WAIRAU RIVER RESERVE PINOT NOIR 2013 | ★★★★ | $40

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The LK wine list

Seek out *Cuisine*'s top wines at LK premium wine stores or at lk.co.nz



NZ PINOT NOIR

Top Pick

★★★★ Roaring Meg Central Otago Pinot Noir 2013. ~~LK PRICE $29.99~~ LK SPECIAL $26.99

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★★★★★
Terra Sancta Shingle Beach Pinot Noir 2013
~~LK PRICE $47.99~~ LK SPECIAL $42.99

★★★★★
Saint Clair Pioneer Block 12 Lone Gum Pinot Noir 2013
~~LK PRICE $25.99~~ LK SPECIAL $23.99

★★★★★
Jules Taylor Wines Marlborough Pinot Noir 2013
~~LK PRICE $34.99~~ LK SPECIAL $29.99

★★★★★
Charcoal Gully Sallys Pinch Pinot Noir 2013
~~LK PRICE $29.99~~ LK SPECIAL $28.99

★★★★★
Giesen The Brothers Marlborough Pinot Noir 2013
~~LK PRICE $36.99~~ LK SPECIAL $29.99

★★★★½
SOHO McQueen Pinot Noir 2013
~~LK PRICE $49.99~~ LK SPECIAL $36.99

★★★★
Coopers Creek SV Marlborough Gibson's Run Pinot Noir 2013
~~LK PRICE $24.99~~ LK SPECIAL $19.99

★★★★
Giesen Single Vineyard Selection Clayvin Pinot Noir 2013
~~LK PRICE $59.99~~ LK SPECIAL $54.99

★★★★
Valli Gibbston Vineyard Pinot Noir 2013
~~LK PRICE $69.99~~ LK SPECIAL $64.99

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AUCKLAND

First Glass Wines & Spirits
first-glass.co.nz
Wed 22 April, 7pm $15.
No reservations

Glengarry Victoria Park
glengarry.co.nz
Sat 2 May, 12pm-2pm, $20

LK Ponsonby
lk.co.nz
Fri 24 April, 3pm-6pm (free)

Waiheke Wine Centre
waihekewinecentre.co.nz
Wed 22 April, 7pm, $50
with matching food and
guest speakers

NAPIER

LK Napier
lk.co.nz
Fri 15 May, 3.30pm-6.30pm
(free)

WELLINGTON

Glengarry Thorndon Quay
glengarry.co.nz
Sat 2 May, 12pm-2pm, $20

CHRISTCHURCH

LK Carlton
lk.co.nz
Fri 15 May, 3.30pm-6.30pm
(free)

Vino Fino
vinofino.co.nz
Tues 21 April, 6pm, $25,
ph: 03-365 5134 for details

DUNEDIN

Wine Freedom Dunedin
winefreedom.co.nz
Wed 29 April, 5pm-7pm $20

QUEENSTOWN

The Winery
thewinery.co.nz
A number of Top 10 Wines
available for tasting each day.

As all wines in this tasting were produced in New Zealand, no distributor details are listed – please contact a winery directly if you have a query about availability.

TASTING NOTES

Recommended by Cuisine ★★★★★ Magazine

Recommended by Cuisine Magazine

★★★★★ Outstanding quality

★★★★½ Excellent quality

★★★★ Very good quality

★★★ Good quality (website listings only)

Drink now, don't cellar

-2 Drink now or cellar for up to two years from now

Not ready for drinking yet

Tasting method All wines are tasted blind. If, after discussion, the tasters do not agree on a star rating, the wine will receive the rating given by the majority but dissenting comments will be included in the wine notes. The scores of winemaker judges cannot exceed those of other judges.

Availability All wines entered in *Cuisine* tastings must be readily available at the time of publication. However, high demand and a six-week lead time between tastings and publication can affect availability. If you cannot find the wines, contact the winery or distributor direct.

Prices Suppliers are asked to provide a retail price range for all wines entered in tastings. Prices do vary between vineyard and low-to-high volume outlets and cannot, therefore, be guaranteed. All prices are quoted in $NZ.

Recommended by *Cuisine* stickers
Look for these top wines as your guarantee of quality.

Gold sticker Displayed by wines awarded five stars.

Burgundy sticker Displayed by wines awarded 4½ and four stars.

LK LIQUORKING

TRY A SELECTION OF *CUISINE'S* RECOMMENDED NZ PINOT NOIR WINES

Take advantage of purchasing this great mixed case deal: two bottles of the **Roaring Meg Central Otago Pinot Noir 2013**, one bottle of the **Coopers Creek SV Marlborough Gibson's Run Pinot Noir 2013**, one bottle of the **Charcoal Gully Sallys Pinch Pinot Noir 2013**, one bottle of the **Jules Taylor Marlborough Pinot Noir 2013** and one bottle of the **Giesen The Brothers Marlborough Pinot Noir 2013**.

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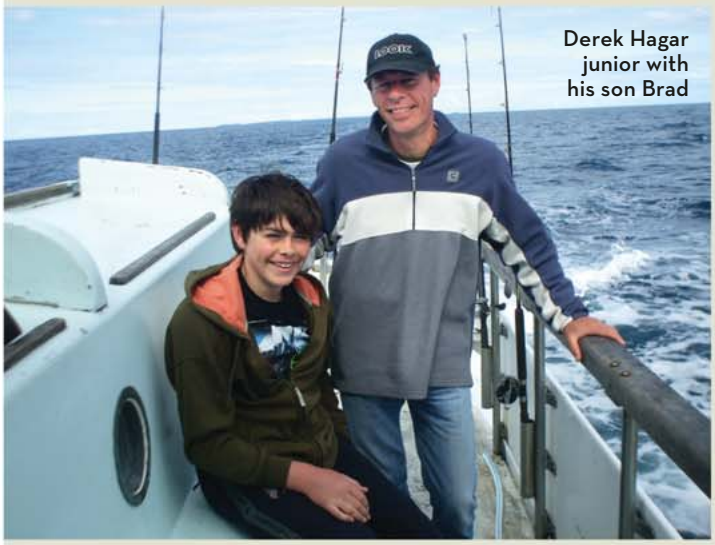


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Something a little unexpected

A SON'S DREAM

The triumphs of Wairarapa's Lansdowne Estate are a tribute to Derek and Margaret Hagar's son, writes **John Saker.**



Derek Hagar junior with his son Brad

"I'm sorry, who?" The name on the label, Lansdowne Estate, drew blank looks. No one – not even the New Zealand-based judges present – could shed any light as to the identity of the Wairarapa pinot noir that had just won the prestigious Bouchard Finlayson Trophy in London last year.

This trophy is bestowed on the top pinot noir at the annual International Wines and Spirit Competition (IWSC), a massive taste-fest that draws entries from 90 countries throughout the world. New Zealand has had a remarkable run of success in the pinot noir category, especially of late. The last nine Bouchard Finlayson winners have all been Kiwi wines. But names like Villa Maria, Peregrine and Valli rank among the country's established pinot aristocracy; accolades for them are not unexpected. Lansdowne Estate? What's the story?

The story turns out to be a remarkable one. It contains almost everything a good script demands – a struggle against adversity, family love and loss, and victory against the odds. There's even a fascinating link to the winemaking pioneers of the 19th century.

It begins in 1953, with a 17-year-old immigrant stepping off a boat in Wellington to start a new life. Derek Hagar is a Geordie from North Shields who was drawn to New Zealand by everything he had read and heard about a society that cares about who you are, rather than who your parents were.

Derek trained as an engineer in Wellington and settled happily into his adopted land. One important matter saw him return to Tyneside after a few years: he went back to marry Margaret, the North Shields girl he'd courted when he was 16. Together they raised a family in New Zealand and Derek finished his engineering career in a managerial position with the Department of Labour in Wellington.

It was in the late 1990s that their son Derek junior, who was working as a sales rep, told his parents he'd found them the perfect retirement bolthole. It was a property in Lansdowne on the edge of Masterton with a roomy house sitting beside a large sunny terrace that ran to the edge of the Ruamahanga River. The Hagars bought it in 1998.

Almost immediately, Derek senior entertained the idea of growing grapes on the land. That whim grew into a firm resolve when a local viticulturist told him the conditions were perfect for vines, and even more so after the history of the land came to light. The Hagars' patch, it transpired, occupied the site of the Wairarapa's first vineyard, planted by William Beetham and his French wife Hermanze in the late 19th century.

The Beethams' vineyard was one of New Zealand's early wine success stories. We know it was planted with pinot noir and syrah, among other varieties, and that pinot particularly excelled on the site. In 1901, *The Wairarapa Daily Times* reported: "Beetham has tried other varieties... but the 'pineau noir', his first favourite, still surpasses all others." Lord Ranfurly, the Governor of New Zealand and something of a wine connoisseur, tasted the Beethams' wine at Lansdowne and said it equalled, if not surpassed, the best Australia could produce at that time. Sadly though, the Beetham wine venture didn't last – it's likely that phylloxera put an end to it. After years of declining yields, the vines were pulled out in 1907.

While there is no way of knowing the exact location of the Beetham vineyard, circumstantial evidence does point to at least part of it being on the Hagar property.

So, more than 100 years after the Beethams, the Hagars began planting vines. They followed the example of their predecessors by deciding to put in both pinot noir and syrah, along with some pinot gris. But just before they began, shocking news arrived from England. Their son Derek had been living in Southampton and late one night, after locking up the restaurant he was managing, he was assaulted; hit from behind on the head with an iron bar.

He survived, but it was a seriously brain-damaged son the Hagars welcomed back into their Masterton home.

"His speech and eyes were affected, he couldn't concentrate, his memory was all over the place. And he was on all these drugs," recalls Margaret.

Young Derek went to work alongside his father creating the new vineyard. It was no easy task. Inhospitable boulders had to be manually extracted and nearly 90 per cent of the first vines they planted died. But Derek junior took to the work eagerly, and it proved therapeutic.

"He improved week by week," says his father. "After two years he was doing crosswords, had thrown away his glasses, and was coming up with ideas. The more he was challenged, the better he got. He took on more and more of the load and became very knowledgeable."

Derek junior knew what he wanted for Lansdowne Estate. He told his father they had "a terroir as good as anywhere" and they shouldn't compromise on anything. The vines were close planted, the yields kept punishingly low and from the start they chose not to irrigate.

"One day we'll make the best wine in the world," Derek said to his mother on more than one occasion. Margaret was far from convinced. "I was the doubting Thomas," she says. "I used to close my ears when they started talking like that."

The first Lansdowne Estate wines were made in the 2009 vintage by Karl Johner (who has also made all the estate's subsequent wines). They were entered in the IWSC in 2011 and all three varietals received medals, with the pinot noir gaining silver. The two Dereks were elated. Clearly they were on the right path.

The following year, 2010, the grapes ripened well but conditions at harvest proved difficult and only around 300 bottles of pinot noir were made. The Hagars kept it cellared for several years, as they do with all their wines.

In early 2013, Derek junior was impressed with how the 2010 pinot noir was coming along. Late in the growing season that year he told his father it was time to enter the wine in the IWSC. "Dad, I reckon it will win," he said. Around that time he also told his father there was no place in the world he'd rather be than where he was, doing what he was doing.

The night before they were to start the 2013 harvest, Derek junior had a brain haemorrhage and died instantly. He was 48. According to doctors, the attack in Southampton had had the final word.

His death is the main reason the name Lansdowne Estate has remained virtually invisible beyond its presence in a handful of restaurants in the Wairarapa and Wellington. It was the younger Derek who was to have led the marketing effort. "He had the experience to do all that. Without him, I simply haven't had the time," says his father.

The wines can be bought online (go to lansdownewine.co.nz), although stock of the trophy-winning Lansdowne Estate Pinot Noir 2010 is running very low. But if somehow you do find yourself in the presence of a bottle, turn it around. After winning the Bouchard Finlayson, Derek senior was told by an IWSC judge, "this means you've made the best pinot noir in the world". So he added a small extra label at the back. On it is a photo of his son Derek, with the words "You fulfilled your dream. Well done, bonnie lad."

"One day we'll make the best wine in the world," Derek said to his mother on more than one occasion



William Beetham (far right) with a group of grape pickers in the Lansdowne vineyards, circa 1898

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CAMILLA RUTHERFORD

Sherwood, Queenstown



A ferry travelling through the everglades on the upper reaches of Noosa River

WALKING ON SUNSHINE

Amy Stewart explores Australia's Sunshine Coast and discovers there's plenty of good food to be found.



Noosa Main Beach

Sitting low in an old ferry, cruising along the water at sunset with the Eagles' *Take It Easy* blaring and the thick tangle of everglades that line the water fading to black, our dinner destination could easily be a clam bake on the bayou. Unexpectedly though, this is the Weyba Creek, a tributary of the Noosa River, and we're on our way to eat and drink in Noosaville. It's a pleasant surprise to find that, despite its reputation for being a playground for the rich, this part of the Sunshine Coast still has a bit of a Wild West feel.

The ferry runs along the Noosa River, providing an excellent view of the cafes and restaurants that line Gympie Terrace – the street issues from Noosa Heads' bustling Hastings St through to Noosaville. It's not long before we're reminded of the area's food and wine pedigree, as the ferry docks alongside two swish white buildings perched on the water's edge. Ricky's (rickys.com.au) serves modern Australian dishes, such as lamb loin with pumpkin, quinoa and wild rice. Next door, the Japanese-influenced Wasabi (wasabisb.com) has a fantastic whisky list and specialises in elegant degustations.

Another few stops on the ferry will take you to the Noosa Boathouse (noosaboathouse.com.au), which our captain refers to simply as "the floating restaurant". In 2005 it was relocated via barge from Sydney's Darling Harbour, where it was used as a communications centre during the 2000 Olympics. The uppermost of the three storeys boasts a "sunset bar", which is the perfect spot to, er, watch the sunset – an event we have to run up the stairs to catch, having forgotten that the Sunshine Coast doesn't observe daylight savings.

Sunset ticked off the list, we head across the road to Thomas Corner Eatery (thomascorner.com.au), opened by chef-owner David Rayner in 2010. (As an aside, those not fond of flying furry animals should beware Noosaville at dusk, as bats swoop through the streets – luckily, we find them rather charming.) Rayner has been a champion of local produce for many years and his dishes all feature local heroes. Highlights include Darling Downs wagyu fillet with red eschallot butter, brussels sprout leaves and speck, and Jason's smoked trout with celeriac remoulade, sorrel and popcorn-like fried capers – the latter dish is named for the local fishmonger. The restaurant is open for brunch and lunch as well as dinner, and during daylight hours you can watch the happenings on the river from the dining room or deck.

Hastings St is the glittering epicentre of Noosa Heads – quite literally now that fairy lights have been permanently installed in the trees, lending it a celebratory air year-round – and separates the river from the beach. Busy enough during the afternoon, by night the street heaves with gorgeous young things.

But tempting as it is to linger and people-watch, we're here for the food. Newcomer Locale (localenoosa.com.au) provides a departure from the beach-cool vibe of the rest of the street – it serves modern Italian dishes in a dark and moody dining room that backs on to the forest. We start with Coffin Bay oysters and continue through to dishes including squid ink risotto with king prawns, cuttlefish, lemon and chilli, and lemon panna cotta with blood orange foam and pine nut praline. It's an evening of fantastic flavours and wines to match.



Wasabi

ISTOCKPHOTO/PLEIO







Clockwise from above left: meals come with great views of Noosa Main Beach at Season; sashimi at Wasabi; a tropical-themed cocktail at Miss Moneypenny; the pathway in Noosa National Park; the dining room at Thomas Corner; a dish at Ricky's; the atmospheric bar area at Italian restaurant Locale











FESTIVAL TIME

Now in its 12th year, the Noosa International Food & Wine Festival (14-17 May) is an institution, as is local restaurateur Jim Berardo who founded the festival with Greg O'Brien. The festival has come a long way since its inception, evinced both by the recent addition of "international" to the title, and also by the turnout: the first year had 150 attendees; this year 45,000 people are expected. "We want to keep it small," laughs Jim.

The festival is characterised by a constantly refreshed programme – this year's highlight, for Jim at least, will be the 1970s-themed beach parties, complete with clam bakes and bell-bottoms. The festival has always been renowned for its food trails and this year new additions include a visit to the Mooloolaba Wharves to learn about local seafood and sustainability (and culminating with a long seafood-focused lunch).

The number of renowned chefs and food personalities who host events and masterclasses at the festival is astounding – this year attendees include Australians Matt Moran (Aria, Chiswick), Frank Camorra (MoVida), Andrew McConnell (Cumulus et al) and Mark Best (Marque), to name but a few. New Zealand is also represented, with both Josh Emett (Rata, Ostro) and Ben Batterbury (True South at The Rees). For a programme and to book, go to noosafoodandwine.com.au

Hastings St has been *the* place to eat on the Sunshine Coast for years now, and one of its elder statesmen is Berardo's Restaurant and Bar (berardos.com.au). Owned by local hero Jim Berardo (see box at left), it's one of the area's top fine-diners, with a chic all-white dining room and sophisticated dishes such as barramundi with octopus, rice crackers, buttermilk and kale. Berardo also owns the more casual Berardo's Bistro on the Beach.

Alongside the established players of Hastings St, there's also plenty of new blood. Next to Berardo's is Betty's Burgers & Concrete Co (bettysburgers.com.au), which serves killer burgers and "concretes" (frozen custard-based desserts) and is a popular hangout for all ages. At the other end of Hastings St is Miss Moneypenny's (missmoneypennys.com) – a stylish all-day eatery that really comes into its own in the evenings, with an excellent selection of bar snacks and cocktails.

The aforementioned lack of daylight savings means the sun peeks through the curtains at 5am and locals like to head outdoors early, to take advantage of the cooler temperatures. Noosa National Park is a mere 1.4km from Hastings St, and a walk around to Alexandria Bay is a picturesque way to work off some of the gastronomical benefits of a holiday here. You'll be in good company, as it's a favourite spot for local joggers and walkers.

The sun peeks through the curtains at 5am and locals like to head outdoors early

After a morning constitutional you'll need a good breakfast and it's hard to beat the views at Season (seasonrestaurant.com.au) on Noosa Main Beach. Ease into the day with buttermilk and banana pancakes.

When I asked David Rayner where the best place in the area for coffee was, he directed me to Belmondos Organic Marketplace (belmondos.com), set in the back streets of Noosaville and a mecca of everything good and local. Tenants include Tanglewood sourdough bakery and Eumundi Meats, making it a great spot to stock up for a picnic, but if it's coffee you're after, you'll want to head to the Clandestino Roasters cafe (clandestino.com.au). Each cup of excellent coffee comes with a little card detailing the origin of the beans it's made with, including the name of the farmer who grew them. Decoration is by way of stylish three-storey Yama cold drip towers on the tables, and there's also a great kids' area under the stairs complete with junior leather armchairs.

ON THE ROAD

Noosa Heads is a mere hour and a half drive from Brisbane Airport. You could easily spend weeks eating out here and not get bored, but if you've made the effort to hire a car to get there, it's well worth setting the sat nav to explore some of the other small towns in the region.

On Wednesday and Saturday mornings, make sure to visit the Eumundi Markets (eumundimarkets.com.au), a 30-minute drive inland. Now Australia's largest art and craft market, there's a quirky mix of kitsch and genuine local artworks for sale. For those wanting food souvenirs, there are stalls selling independently roasted coffee beans, while a magnificent array of cronuts is displayed in an old Kombi van.

If you head due east from Eumundi, back to the coast, you'll hit Peregian Beach – a small town with an impressive amount of good food. Pitchfork owners Craig and Kim Galea (pitchforkrestaurant.com.au) say one of the great things about small towns is that no one does the same kind of food. Pitchfork serves smart all-day dishes (perhaps fish with eggplant croquette, pistachio puree and tarragon aioli, or snacks of Merguez sausage-stuffed olives) and good drinks – a pale ale from Montana went down a treat on a blisteringly hot

HINTERLAND LANDSCAPE, JIRI REZAC / ALAMY; LITTLE MAY, EUMUNDI MARKETS & CLANDESTINO, AMY STEWART





Clockwise from left: joggers in Noosa National Park; the Glasshouse Mountains; Clandestino Roasters cafe at Belmondos Organic Marketplace; cronuts at the Eumundi Markets; Little May Espresso's tea cake topped with rose petals; Pitchfork's bar area









afternoon. Across the way, Love Shack (Peregian Town Square) offers Chinese dumplings and delicious gelato flavours (try the chia seed), and there's also Le Bon Delice French patisserie (lebondelice.com.au) and organic grocers The Bent Banana, which sells lovely juices and honey on tap (facebook.com/BentBanana).

Further south and just off the Bruce Highway is Yandina, a small town with an unexpected Thai flavour, thanks both to its ginger planation and the legendary Spirit House (spirithouse.com.au). The restaurant opened in 1992, with the cooking school following in 1995, and we're lucky enough to have been signed up to take a class. Head chef Annette Field directs our group, delivering her encyclopaedic knowledge in a casual manner that's both inspiring and slightly intimidating. She challenges our knife skills by asking us to cut kaffir lime leaves into slices the width of a hair, and I try my best to make myself invisible. "That's what we call a fail," she deadpans upon seeing some excessively long juliennes of carrot, and only about 10 per cent of our lime leaves are deemed acceptable. That said, it's all in good humour, and once we're sitting at a table in the sun, tucking into a multi-course feast including pork braised in soy with star anise, and coconut poached prawns with beans and basil, it's clear that all the quality control was worth it.

South of Yandina, a steep climb into the Blackall range further inland delivers you to the town of Montville, a charming muddle of Bavarian and faux-Irish buildings. Make sure to call into Little May Espresso (facebook.com/LittleMayEspresso), recently opened by Rich and Hannah Hayes. We are forgiven for thinking the Hayes have been in the area much longer than they have, as Hannah's familiarity with all of her customers makes them feel like family. She includes us in this approach – seeing my notebook poking out of my bag, she casts me a scolding look and advises, "don't work too hard – just relax!"

Happily, it's hard not to – the food here is casual but excellent, as in pork belly sandwiches with green pineapple salsa. Rich also takes the "local" brief to new heights with fantastic desserts – apple tarts made with bunya nuts and tea cake topped with rose petals from the garden.

Continue out of Montville (if you have time, take a brief detour to the right to stop at Flame Hill Winery, flamehill.com.au – the views from the terrace are spectacular) and on the right you'll soon come across the first of the Spicers resorts in the hinterland, Spicers Clovelly Estate (spicersretreats.com). We arrive as the sun goes down, just in time to admire the magnolia grove surrounding the main guesthouse. We've been looking forward to dinner at the on-site restaurant The Long Apron – awarded two hats in the 2015 *Queensland Good Food Guide*, its menu is full of contemporary temptations, and chef Cameron Matthews tells us he likes to "have a bit of fun". We sign up for the eight-course tasting menu, which is wholly delicious, yet refreshingly informal; a starter of pork rillettes with silky tarragon bread must be eaten with the hands, making it a great icebreaker.

Further down the Blackall range in Maleny is the Clovelly hotel's sibling, Spicers Tamarind (spicersretreats.com), which is an Asian-inspired retreat with wonderful views over the Glasshouse Mountains. These are a fascinating collection of volcanic plugs (the formations that hard magma core leaves behind when the rest of a volcano turns to dust – an example in New Zealand is



Weyba Creek and Noosa Heads, looking across to Noosa Main Beach









Piha's Lion Rock). It's the perfect place to relax, thanks to the lovely Spa Anise, but you can also opt to explore the rainforest, take a Thai cooking class or head out mountain biking.

Maleny is also home to some of the best producers in the region. Maleny Cheese (malenycheese.com.au) produces a host of interesting products including the surprisingly good camel curd and an excellently creamy mango yoghurt. You'll also find Maleny Dairies (malenydairies.com), a family-owned farm with a milk-processing facility. Guernsey cows supply the goods, and there are daily tours (cow-spotting included). And pay a visit to Colin James Fine Foods (colinjamesfinefoods.com.au) for coffee, gelato and cheese.

Back in Noosa Heads before we have to leave, we squeeze in an afternoon at Noosa Main Beach. It's one of Australia's few north-facing beaches, meaning it's more sheltered than most. Reclining on the sand while enjoying burgers from Betty's and watching surfers coast along the waves is a very relaxing way to spend a few hours. And that's the Sunshine Coast's charm – it can be as action-packed or laid-back as you like, but great food will always be in the background.

Clockwise from below: meeting the Guernsey cows is a highlight of a visit to Maleny Dairies; The Long Apron head chef Cameron Matthews gathers produce; The Long Apron's fish & beetroot dish; cooking classes are interactive at Spirit House; one of the villas at Spicers Tamarind Retreat, set amid native bush



WHERE TO STAY

SHERATON NOOSA RESORT Having shed its rose-hued exterior in a major revamp, the Sheraton Noosa is now the stylish heart of Noosa Heads. Make sure to visit the on-site Noosa Beach House restaurant, with chef Peter Kuruvita at the helm – try the Sri Lankan snapper curry. sheratonnoosaresort.com

SPICERS CLOVELLY ESTATE Relax and unwind at this collection of European-influenced cottages, set in gorgeous sprawling grounds. spicersretreats.com/spicers-clovelly-estate

SPICERS TAMARIND RETREAT Each airy rainforest villa at Tamarind feels like it's on its own private island, and a visit to the on-site Spa Anise is pure luxury. spicersretreats.com/spicers-tamarind-retreat



MAGICAL THINKING

Queenstown's new Sherwood complex offers a different approach to hospitality, finds Sarah Wall.

PHOTOGRAPHY BY CAMILLA RUTHERFORD
RECIPES BY AINSLEY THOMPSON





Clockwise: Sherwood chef Ainsley Thompson and restaurant manager Fraser Brown; a list of what's growing in the kitchen garden sits on the restaurant pass; harvesting produce

I'm eating a bowl of gluten-free granola with local raspberries and peaches, and some pleasingly grainy toast alongside. It's all delicious, as is my coffee, but I can't give it my full attention because outside the restaurant window there are two guys swooping around a dusty dual-slalom bike track. Surely he'll fall off on that corner... no, no, he made it! And there he goes again. I hope he doesn't hit the tomatoes. The slalom track is set on a hillside, looping around an expansive kitchen garden. And below all this is the sprawling blueness of Lake Wakatipu, shimmery in sunlight. You can see why it's hard to focus on food.

Sherwood is Queenstown's newest proposition – it's a hotel with a very handsome restaurant and bar; an affordable yoga and wellness retreat; and a place to simply hang out by a firepit and commune with your inner hippy. That slalom track is open to anyone who has enough blind faith to take their bike for a spin, and if said bike comes to grief on the trail, there's a workshop where you can tinker away on it. You can come here to stay in a bunkroom or a three-bedroom apartment, to attend a gig or Pilates class, to learn to make a healing balm with natural herbs or to discover more about biodynamic wine. In short, Sherwood is a lot of things, and if your mind isn't spinning yet, it might start when I tell you it's all packaged in the facade of a 1980s motel.

"It took a while to grow on us," admits Sam Chapman, one of the property's masterminds. Chapman was a co-owner of Wellington's Matterhorn in the 2000s, as well as the equally legendary bar Mighty Mighty. He then brought his brand of edgy yet effortless urban cool to Auckland, joining with Stephen Marr to found Ponsonby bar Golden Dawn.



Marr, Chapman and eco-property developer Adam Smith are the trio responsible for Sherwood. They'd been talking about a hospitality/accommodation project for a while, but hadn't found the right site. An Auckland option didn't come off, then Queenstown-based Smith raised the idea of Sherwood. At that time it was a tired, run-down collection of 1980s mock-Tudor motel units set on a hillside in Frankton. It didn't have good bones, but what it did have was space. "It's quite unusual to find a site of this scale – to get a landscape to inhabit," says Chapman. While most developers would have torn down the ugly buildings, Chapman, Marr and Smith decided to repurpose them. In doing so, they've created what's possibly New Zealand's most unique hotel.

"There's an element of make-do – it's a bit of a highjack," explains Chapman. As such, in the rooms you'll still find the odd perfectly serviceable pink 1980s bathroom vanity, though stylish Sans Ceuticals toiletries will be sitting on it. The accommodation options range from bunk rooms (albeit with queen-size bunks) to lakeside apartments and classic studios. All share the same essential mood – recycled black cork feature walls (which also improve the rooms' acoustics and insulation); custom-made poster artworks; pegboard walls to hold crockery and glassware in the kitchenettes; curtains made from repurposed Italian army blankets; and macrocarpa beds. It's all uber-stylish, yet a family room will cost you less than $200 a night – and if you're up for a bunk room, a bed will set you back just $60.

"It's the simple idea of how good can you make an everyday experience," says Chapman. "Whether it's wellness, food or a room, we're trying to democratise those experiences and create something that's affordable but quality. We hope it inspires a lot more participation than a typical hotel."

The bedrooms, while lovely, are really intended as simply places to lay your head, and the master plan is that visitors will spend time enjoying the communal areas of the site. The old kidney-shaped swimming pool – remember those? – has been reimagined as a firepit/hangout area, with an outdoor bar alongside. There's a yoga and Pilates studio where classes are open to guests and locals and cost as little as $10. There's the aforementioned bike slalom track, and of course all around there are mountains, so the bike workshop also services skis and snowboards.

And crucially, there's the restaurant – a low-slung black-clad building with killer lake views. In the rear of the space is an expansive bar area, with dark wooden floors, lots of stools, tall tables and deep red velvet curtains. It's already enjoying success as a live music venue, and looks like an excellent place for apres-ski fun.

The restaurant proper runs along the front of the building, divided into different spaces by way of booths and partitions. There are communal tables and cosy corners for two, dark







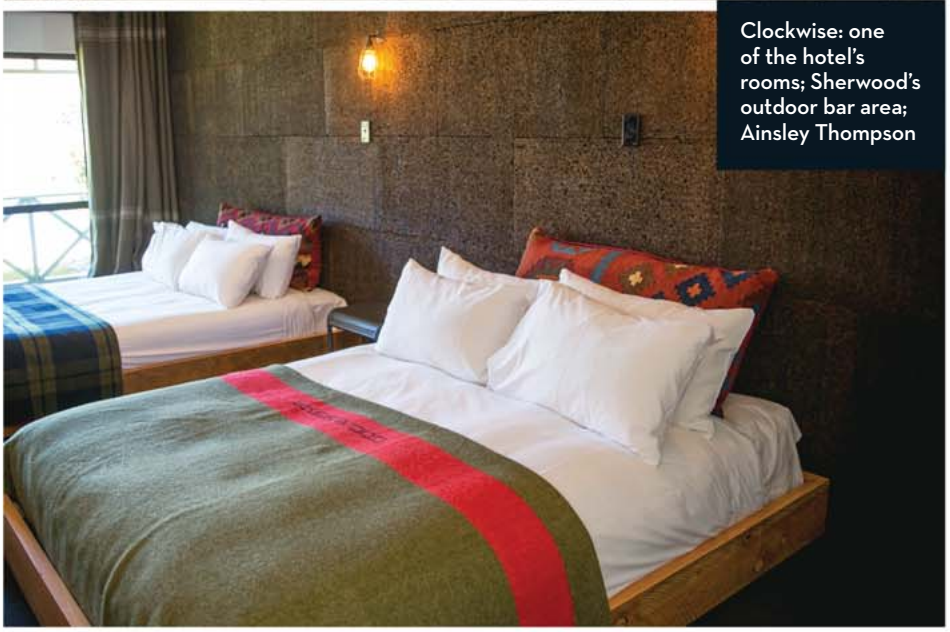






Clockwise: Sherwood's restaurant space; Ainsley Thompson in the kitchen; the garden; Sherwood preserves; dishes are served on handmade ceramic plates







Clockwise: one of the hotel's rooms; Sherwood's outdoor bar area; Ainsley Thompson

brown sheepskins draped over chairs, plates by Wairarapa ceramicist Paul Melser and an open kitchen tiled in white. The restaurant and bar are the work of Wellington architectural firm Allistar Cox, whose aesthetic provides the thread that links Sherwood with Golden Dawn and Matterhorn.

"We've carried some values and sensibilities from other places," agrees Chapman. "As much as anything though, the look is a reaction to the site and the seasons – it needed to be a nice place to retreat to from the heat, but also feel cosy in the winter. We wanted to bring layers to it, and to essentially turn a large box into something that has a few unique environments within it."

Sherwood's overarching ethos is to try to put something back into the community, meaning its food had to feel a bit nurturing, as well as being delicious. Head chef Ainsley Thompson's CV includes stints at Matterhorn, Floraditas and The French Cafe; she says getting involved with Sherwood was a no-brainer once she heard who was behind it. "[Chapman's] pretty famous in Wellington – he's one of those people who creates magic. When I heard about the team, I thought, 'This is going to be good.' And after I came down and checked out the site, there was no way I could say no."

Her menus are grounded in the region, with dishes that taste great, but will also set you up for the day. "Food you could go out and climb a mountain on," as Chapman puts it. There are lots of grains and vegetables, though there's also protein – perhaps beef short ribs, wild hare or roast merino lamb leg for dinner, accompanied by a salad of kale, celery, fennel, avocado and smoked almonds.

Thompson is big on preserving and fermenting, making her own sauerkraut, kombucha, yoghurt and creme fraiche, and is excited about the potential that comes from being based in Central Otago. "The seasons are really clear down here and there's so much growing... I'm passionate about slowing food down and reminding people where it comes from." On the following pages, she's shared the recipes for two sweet offerings from the restaurant's menu.

The belief in connections is at the heart of Sherwood's ethos. "It's all about looking at how the place can play a meaningful part in the local community rather than being an island where people fly in and out," says Chapman. "The best experiences I've had when travelling are when you get as close as possible to feeling like a local – when you get under the skin of a place. That's our hope for Sherwood; to ground it in the community and make you feel part of something that's living, rather than coming to a box with a bed and a minibar in it."

sherwoodqueenstown.nz



VANILLA COCONUT RICE PUDDING WITH POACHED FRUIT & HONEY SYRUP

SERVES 4

This tasty pudding is warming and dairy-free. It's also great for breakfast

1 cup short grain rice (we use carnaroli)
2 cups coconut cream
1 teaspoon vanilla bean paste (we use Heilala, substitute with vanilla essence or the seeds from a vanilla bean)
¾ cup honey

Put the rice, coconut cream and vanilla paste in a heavy-based saucepan, then add 2 cups water. Stir to combine, then drizzle the honey over the top and stir again.

Gently bring to the boil on the stovetop, stirring often. Reduce the heat and simmer for 15 minutes, stirring every 5 minutes, or until most of the liquid has been absorbed and the rice is al dente. Remove from the heat and cool for 5 minutes before transferring to a serving dish. Great served hot or cold.

Poached fruit & honey syrup
½ cup honey
2 star anise
1 cinnamon quill
6 plums, stoned, or tamarillos, halved lengthwise

Put the honey, star anise and cinnamon in a saucepan with 1 cup water. Bring to a gentle simmer, then add the plums or tamarillos and simmer for 5 minutes or until a spoon cuts into the fruit easily.

Remove the fruit from the syrup with a slotted spoon and set aside. Strain the remaining liquid through a sieve into a clean saucepan. Return to the heat and simmer for 5 minutes or until it is thick enough to coat the back of the spoon. Spoon the fruit on top of the rice pudding and drizzle with the honey syrup.





ALMOND, PEAR & BROWN BUTTER CAKE WITH HOMEMADE CREME FRAICHE

SERVES 10

2 tablespoons honey (we use wild thyme)
5 pears, peeled, halved lengthwise, cored
300g butter, diced
100g gluten-free* or plain flour
120g ground almonds
300g egg whites
300g icing sugar

Preheat the oven to 180°C. Line a 22cm cake tin with baking paper. Drizzle the base of the tin with the honey, then arrange the pears over the tin, covering the whole base.

Put the butter in a saucepan over medium heat. Melt then continue to cook, swirling the pan until the solids begin to separate and turn a nutty brown. Pour into a shallow heatproof tray and set aside to cool to room temperature.

Meanwhile, combine the flour and ground almonds in a bowl. Put the egg whites and icing sugar in a separate bowl and beat on medium-high until soft peaks form. Fold one-third of the flour mix into the egg whites then repeat twice until all the flour is incorporated, taking care not to knock too much air out of the egg whites.

Slowly fold the room-temperature brown butter into the batter. Spoon the batter into the cake tin on top of the pears and smooth the top. Bake for 30 minutes, then insert a metal skewer into the centre of the cake – if it comes out clean, the cake is ready; if it's still wet, reduce the oven temperature to 160°C and cook for a further 5-10 minutes or until a skewer comes out clean. Serve with creme fraiche.

* We use an awesome stoneground gluten-free flour made by Ruth and Jeremy at Wanaka's The People's Bread – thepeoplesbread.co.nz

Homemade creme fraiche

MAKES ABOUT 1 CUP

2 tablespoons buttermilk
1 cup cream

Whisk the buttermilk into the cream. Transfer to a jar or ceramic bowl and cover with a clean tea towel or cloth. Place the jar in a warm spot (we put ours on top of the oven) for 24 hours.

Check the texture of the creme fraiche – if it's thick enough to be spoonable, cover with a lid and transfer to the fridge until chilled. If not, leave it for another night then check again.



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THE FLYING BURRITO BROTHERS CANTINA & TEQUILERIA

LOGAN-BROWN restaurant & bar

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FLORENCE CHARVIN

Jeremy Rameka, Pacifica, Hawke's Bay.

APERO

15 /20
280 Karangahape Rd, City
09-373 4778, apero.co.nz
Wed-Mon from 4pm,
Lunch Fri
Small plates $8-$25
Large plates $17-$29

Apero's offering, while common overseas, is unusual in New Zealand, making it something of an enigma. While "wine bar" initially seems an appropriate descriptor for it, the strong focus on food means it doesn't quite hit the mark. At the same time, Apero doesn't fit comfortably into the mould of what many consider a "real" restaurant.

What Apero is, however, is a highly appealing sum of two critical and equally strong elements: an exceptional wine list curated by the knowledgeable Ismo Koski (ex-maitre d' at Sidart and Merediths) and an innovative, well-executed menu delivered by his partner and chef Leslie Hottiaux (ex-sous chef at The Grove and Baduzzi).

Tucked away on an unprepossessing part of K Rd, Apero has an almost rustic living room feel to it. There's an intimacy and quiet order inside that results in a fascinating contrast with the much less predictable passing pedestrian traffic. It is strongly tempting to vie for one of the few window seats and let loose the inner voyeur. But that would be a waste because key to the appreciation of Apero is the personal engagement with Koski, who guides you effortlessly and without any hint of condescension through the extensive and eclectic wine list, enticing with suggestions of interesting offerings from throughout the winemaking world. Once you're captured, have glass in hand and are happy to surrender all decision-making, he reveals the food card.

"How about a portion of bread to quell those hunger pangs," he throws in casually. "Why not?" we say. Then comes the temptation of "a few smoked almonds and warm olives". "Bring it on," we say and soon we are captivated by his descriptions of food and eagerly anticipating his next wine suggestion. His quietly deceptive nonchalance makes it almost impossible to say no. It verges on sensory manipulation.

It's not a huge menu and it's written in a sans-detail style clearly designed to allow as much flexibility for the kitchen as possible. The promised bread in a bag (baked by La Voie Francaise) was warm, fresh and delicious, accompanied by salted Lewis Road Creamery butter. A request for a little oil for dipping was no trouble and quick as a wink a dish of Italian extra virgin olive oil appeared. The delicate goat's cheese croquettes coated in almond flakes and a splash of Kamahi honey were tiny, gorgeous and expensive. But any quibbles over their price were quickly forgotten as the generous charcuterie platter arrived – a regularly changing feast of housemade terrines, high-quality preserved meats and piquant preserves and pickles.

The bowl of tuatuas steamed in cider, one of two seafood dishes on offer, made the mouth water and demanded a new wine to match. The delicate trevally ceviche, with tiny balls of pickled cucumber and a sprinkling of fried shallots, was equally outstanding.

A house specialty is the sausage, which, with suitably K Rd quirkiness, you order by length. The texture is expert and there's plenty of flavour, but for me it was just edged out by the terrine, which was perfectly balanced with a fantastic meatiness enhanced by subtle seasoning.

The dessert choice is, like the rest of the menu, short, but there's enough to whet the appetite. We opted for a roast apricot and Collet Champagne souffle which was perfectly risen and accompanied by a delicious praline ice cream. Like the other dishes we sampled, it demonstrated a carefully considered but playful hand in the kitchen, resulting in a delightful combination of hot and cold, sweet and bitter.

This menu is an ever-changing feast, but the standard is clearly set and it's set high. When placed in the context of Koski's wine service, the food shines even more brightly. Together they provide a veritable feast of expertise, execution and excitement.

Whether you're stopping by for a glass of wine and a quick snack or settling in for a more extensive meal, Apero knows just how to press the right buttons. **KERRY TYACK**

THE WHITE RABBIT BISTRO

14/20
69 Customs St East, City
09-369 5069,
thewhiterabbit.co.nz
Dinner Tues-Sat
Mains $25-$32

The term "gastropub" has become a bit of a slander, imbued with the flavour of middle-of-the-road salt and pepper squid, but in its pioneering early days it spoke of good-quality food, reasonable prices and relaxed surrounds. The White Rabbit's bistro has that vibe, and I mean that in a wholly positive way. There aren't many inner-city restaurants with smart main courses for less than $30, a great wine list and a laid-back-but-up-for-a-good-time feel.

The restaurant is the work of Mark Keddell and Sean Marshall, formerly co-owner and chef, respectively, in the Pack stable. They've now split from the company and taken with them the ownership of a clutch of erstwhile Pack properties – Wellington's Matterhorn, the newly launched Auckland Matterhorn, Snapdragon and The White Rabbit, which opened late last year.

Gary Olasz has joined the pair to oversee staff training and drinks. The wine list at The White Rabbit is his work, and very fine it is too. Divided into sections with subheadings such as "spicy, earthy reds" or "textural bold whites", it's easy to navigate, includes lots of interesting drops by the glass and also has a list of 375ml bottles.

The space, which was once the old Crown hotel, has had a good scrub and a lick of paint. Upstairs is the restaurant proper, downstairs there's an appealing all-day eating and bar area, with blonde timber, contemporary light fittings and lots of white. A little bar nook next door, dubbed Jones, has a Wellingtonish mood, with vintage armchairs, shelves of old books and hanging plants.

Marshall is executive chef, overseeing the menus at both Matterhorns and here, but Ian Harrison (ex-Clooney) is in charge of the day-to-day cooking at The White Rabbit.

On a recent visit, a starter of pig's head with turnip, radish, apple and

JASON CREAGHAN









Clockwise: The White Rabbit's dining room; the restaurant's risotto; Apero's charcuterie board; Apero's Ismo Koski and Leslie Hottiaux

barley was generously portioned for $16 and full of great flavours. Two fried rounds of slow-cooked, shredded pork were served with a turnip puree, a tart-sweet apple sauce, and slivers of radish and apple for crunch.

A burrata dish paired the creamy cheese successfully with the sweet earthiness of beetroot, then added texture and contrast with endive, radish and a sprinkling of sunflower seeds and grapes. The ribbons of squash were interesting, but the dabs of squash puree tasted a bit like one guest too many.

In mains territory, the skin-on fillets of snapper were perfectly cooked, flaking to the fork, and presented on a bed of herbs, flash-fried squid pieces, chilli, charred corn kernels and avocado cream. The plating was a little messy, but the flavours were great – the freshness and sweetness a paean to late summer.

Harrison is one of the numerous fans of the interesting leaves grown by Auckland's The Secret Garden, and native New Zealand ice plant was showcased to excellent effect in a loose, rich risotto studded with shiitake and enoki mushrooms. Swirls of brown butter added nuttiness; the leaves great texture and little bursts of coolness.

A palm sugar and kaffir lime cheesecake sadly arrived deconstructed. Once we'd recovered from this blow, the creamy "filling" had a pleasant dark caramel note that worked well with the slices of caramel-tinged bananas and a wonderfully tangy yoghurt ice cream.

Creamed bomba rice was pleasingly rich if a little too al dente, offset by little bursts of confit orange, an apricot sorbet and some more refreshing little leaves.

Service was helpful and friendly – both the waiters who served us had been well drilled on the menu and were able to recommend wine matches, plus happy to chat about the restaurant generally. There were a few oddities (please don't ask if I mind if you clear my companions' plates while I'm still eating – it's awkward), but I think it will settle in with time.

There's a comfortingly familiar feel to the dining room – its white walls, red leather banquettes and gently arching sash windows call to mind a pub dining room in North London. There are little framed pictures of rabbits propped on ledges and views onto Customs St below that make you realise how few upstairs dining rooms there are in Auckland. If this is the gastropub in 2015, the future looks good. **SARAH WALL**

HAWKE'S BAY

PACIFICA

15/20
209 Marine Parade, Napier
06-833 6335,
pacificarestaurant.co.nz
Dinner Tues-Sat
5-course degustation $50
($110 with wine matches)

When so much dining out these days is about home-cooking meal replacement, dinner at Pacifica remains an entertainment. It must do, since a five-course set menu degustation is all that's on offer here, the service of which might happily occupy two hours of your evening. Each course has a matching wine, if you choose (from a list that's strong on local offerings), so by the time you've made your way through all five, a pleasing sense of the restaurant as theatre begins to set in.

Pacifica is about French Pacific fusion, whereby chef-owner Jeremy Rameka overlays his advanced French techniques, acquired from working in hotels, upon the indigenous larder of Aotearoa. The theme drives both menu and decor. Sitting in the comfy, sculpted white chairs of the long dining room (made by opening up all four rooms in this former 1920s bungalow) you look to the rear courtyard with its palisade of driftwood stakes. Should a war party appear on the other side, you might eye up the taiaha hanging on the wall.

Pacifica always seems to have some sort of exotic kaimoana on offer. The evening we visited, we were initiated into the delights of baby shark. Our menu du jour opened with "lemon fish marinated in spiced coconut cream and lime". It was absolutely delicious: completely odourless, mild in flavour, pleasantly firm and meaty to chew. A superior grade of sashimi fish, in fact. "So what exactly was the lemon fish?" I asked our friendly, knowledgeable waiter as she cleared our plates."Well, whenever we went to a fish and chip shop as kids and the owner said the fish was lemon fish, we all knew it was really shark!" Later, Rameka pinpointed the species as midget dogfish.

If you think dogfish sounds edgy, then consider the second course, which comprised a single whole potato. Not just any old potato, you understand, but one baked in a dish of earth in the oven, to replicate the hangi flavour, with light smoking to round out the profile. It's a derivation of Kiwi Ben Shewry's potato dish at Attica in Melbourne. So, if you never thought of earth as a flavouring, you'll discover it here. The potato comes with shavings of smoked kahawai, over apple cider vinegar mayonnaise. Perfect.

Of all the favoured kaimoana of the Maori, it seems the sea urchin is the most challenging to Europeans. Which is why there's just a suggestion of sweet kina flavour in the delicious, almost fruity sea urchin cream that naps the protein heroes of the third course – sauteed scallops and black pudding.

The fourth course promised to be familiar – "warmed trevally, prawn and green lip mussel congee" – but surprisingly, the congee itself was not based on rice but pearl tapioca.

To finish, the raspberry souffle was downright sculptural. Served at the height of the Hawke's Bay raspberry season, the souffle peeped above the pot's rim in a most deliciously regal shade of mauve, topped with a perfect quenelle of a liqueur-infused cream.

It's the perfect produce available locally that must partly drive Rameka's choice to operate in Napier, rather than reach a broader niche of cosmopolitan customers in Auckland or Wellington. Not everybody in the Bay appreciates what he's doing, or understands the unfaltering singularity of his vision. Thankfully, tourists from Europe and America do understand, and can't believe this five-course deg is being offered for the bargain price of $50. In a big city it would cost twice that sum. Pacifica's proximity to the Port of Napier bodes well for the burgeoning trade of cruise ship customers, who fully expect the chef-owner to be in charge, telling them what and how they should eat, and serving tiny portions.

Yes, the portions aren't huge, so yes, I'm forced to agree with detractors that I did arise from the table feeling I could have eaten more. But we went home and filled up on gorgeous tree-ripened apricots from a backyard in Taradale, so it didn't matter. What does matter is that Pacifica is a $50 ticket to astound, amuse and enrich your taste memory. In short, it's an experience. **DAVID BURTON**

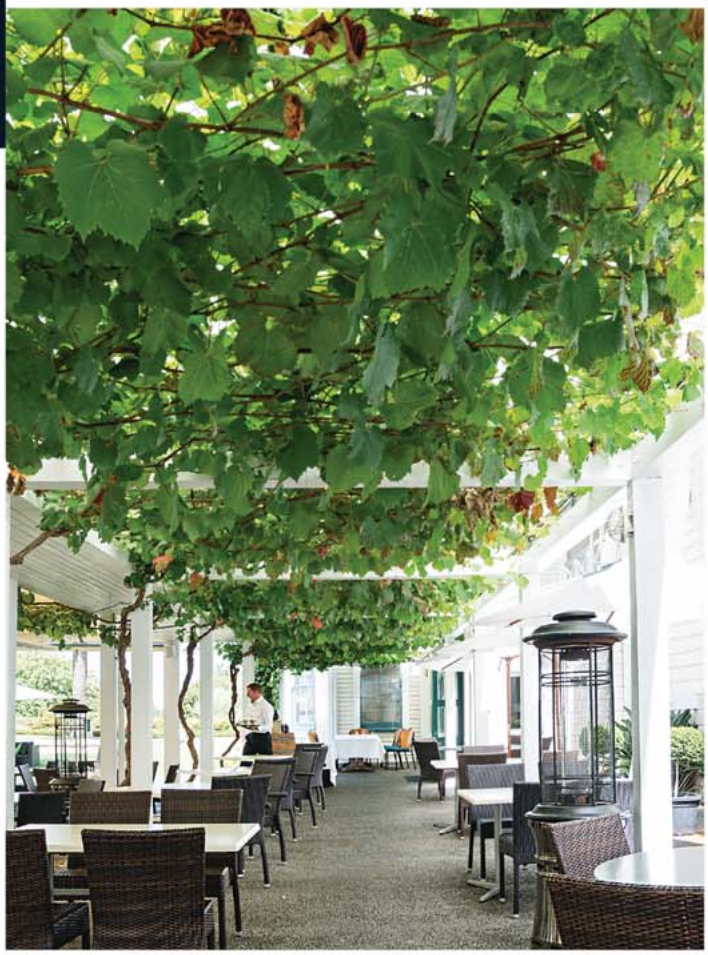
FLORENCE CHARVIN





Clockwise: Mission Estate's trifle; Pacifica's dining area; Pacifica's congee; Mission Estate





MISSION ESTATE RESTAURANT

14/20
198 Church Rd, Napier
06-845 9354, missionestate.co.nz
Mains $28.50-$38.50
Lunch & dinner seven days

While we're not exactly awash with vineyard chateaux in New Zealand, we do have the Mission. Dubbed La Grande Maison by its builders, the Marist Brothers winemakers in 1880, the neo-classical facade of this grand old lady is ideally viewed from beneath a sun umbrella at one of the tables on her front lawn, preferably beside the fountain. Unsurprisingly, in hot weather this lawn is where every customer wishes to sit, there to feast and sup the fruit of yonder vines, peeping through a gap in the trees. The Napier skyline looms in the far distance.

Although only big parties get a white tablecloth, every diner receives a starched linen napkin. The sense of old-world gentility is enhanced by European waiters, well versed in the art of formal schmoozing; young understudies bustle back and forth, fetching and carrying. Every action, from correcting cutlery to clearing plates, is done by the book.

I'm always tempted to go for a pinot gris here, given that Mission Estate has persisted with the ancient Alsace clone planted by the French brothers in 1851, small berried and thus low yielding. But in the event, I was swayed by the charms of the elegant, cleanly made Reserve Chardonnay, which I drank with the entree of aromatic poached prawns. These were served with twin dipping sauces of toned-down chipotle and lemon-lime emulsion. An accompanying flatbread was crunchy and delicious, but I could have done without the deep-fried doughball of crab, clearly tired after its long journey from Waikanae.

The cuisine here is correctly pitched to the ambience and the service: in other words, smartly presented dishes aimed at comfortably off boomers and their successors, who want the same well-cooked, intelligible nouvelle cuisine they've enjoyed for the past 30 years.

The soup of pureed tomato, red capsicum and basil was pure 1980s, as was the potato gratin and vegetables – steamed broccoli and turned zucchini – accompanying my beef fillet. But the roast-garlic tinged parsley puree, emulsified until bright green, was both novel and good.

Asked to suggest a matching wine for my beef with its intense, sticky oxtail jus, our waiter promptly summonsed the sommelier, who recommended the most expensive red by the glass on the list, Mission Jewelstone Antoine 2011, for the sound reason that this densely concentrated Bordeaux blend is the best they have.

Of the beer-battered fish served with fries, salad and tartare sauce, there's little to report, other than that the fish was spankingly fresh, the batter light and crisp, and the fries pleasingly crisp-exteriored and fluffy-interiored.

A salad of melon, prosciutto, feta, black olives, mint and sunflower seeds seemed just the thing for this hot sunny day, as did the numerous glasses of rosé being sipped on by those around us. The mood seemed to be that nothing needed to be taken too seriously, a message reinforced by whimsical desserts, such as the flamboyantly presented "rich chocolate shell". This would have been excellent, had the chef allowed the filling of ice cream and chocolate mousse to properly defrost (but in any case, it eventually did so upon exposure to the hot Hawke's Bay sun).

The trifle, souped up with berries, jelly and vanilla bean ice cream, struck the festive, summery chord completely, for here on this front lawn is the personification of Hawke's Bay at its best, at play. **DAVID BURTON**



Jano Bistro's Pierre-Alain Fenoux

MAARTEN HOLL

WELLINGTON

JANO BISTRO

15/20
270 Willis St, Te Aro
04-382 9892, janobistro.co.nz
Dinner Tues-Sun,
brunch Sat-Sun
Mains $28-$32

Based on first impressions, Wellington's newest "bistro" fulfills all the cliches associated with the most overused word in the hospitality lexicon. It's housed in a cute 1880s cottage with a cheerful yellow exterior, there's a happy tangle of tomatoes and herbs growing in the bijou front garden and, as if the rustic fireplace decorated with wild blooms isn't charming enough, the French chef even leans out of the kitchen hatch to say hello.

But it doesn't take long to realise that this is no faux steak-frites joint – and that the "bistro" in Jano Bistro's name is actually short for "bistronomy", which the restaurant describes as "the bringing together of a fine dining experience in a relaxed environment. The art of understanding, discovering and tasting affordable and exquisite fine cuisine".

The man behind all this is Pierre-Alain Fenoux, latterly head chef at Le Canard in Thorndon, who opened Jano Bistro in December 2014. Like its neighbouring building, which has been rebirthed as The Bresolin, the Victorian cottage at 270 Willis St has lain empty for several years and it's good to see it back in action. The ground floor is taken up by an entrance area and the kitchen, while the upstairs dining room has had a chic, spare fit-out. Somewhat incongruously, those trudging to work along Willis St in the mornings can stop off for takeaway coffee and muffins, while a weekend brunch menu is also available.

The short menu gives very little away, but things get somewhat more serious than muffins in the evenings. There are no freezers or microwaves here, explains the effusive maitre d', so the chef is free to interpret dishes as he chooses, and as produce dictates. In a sense, that may mean you're unlikely to get exactly the same dish twice.

Intrigued by this, my companion and I settled on the "textures of eggplant" and

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PRIME CUTS









From left: Jano Bistro's chicken dish; Whitebait's rose sorbet with strawberry meringue; Whitebait chef-owner Paul Hoather

"pork with sweet corn, mushrooms, chilli, broth" for our first courses. She chose the chicken main dish while I opted for the daikon. Both of us had similar motivation - "I never order chicken when I'm out because it's so boring," she says, while I figure any restaurant that can make an interesting main course out of a giant Japanese radish must be on to something. From the small but well-chosen wine list we selected glasses of 2011 Coney Pizzicato pinot noir and 2014 Ellero gewurztraminer as the table was laid with Laguiole flatware from a wooden canteen.

As soon as our entrees arrived, we knew we'd struck gold. My economically-described "pork" turned out to be two fat discs of faintly pink loin, surrounded by a pool of frothy corn, finely diced mushrooms and chilli-flecked broth, contrasted by a sculptural piece of crackling. The pork was milky and succulent, a good foil to the meaty, savoury flavours of the broth. The puffed-up crackling was slightly ridiculous, but fun to eat. Across the table, the eggplant was a mixture of smooth, smoky puree, glassy "chips" and fat, coriander-dusted slices.

The second courses were similarly satisfying. The daikon turned out to be two thick slices of confit daikon, an artful heap of chewy, nutty black rice, slices of juicy Black Doris plum and a scattering of roasted peanuts, on a pool of plum puree thinned with vegetable broth. It was surprisingly good, both to look at and to eat. The daikon had a juicy, almost meaty texture, nicely offset by the tart plums, salty peanuts and pleasantly chewy rice. The chicken, though, was the real winner thanks to the chef's approach to "tongue to tail" eating. There was a confit egg in a little bowl of chicken broth, a juicy strip of breast meat and two thigh ballotines. We were both very happy.

The desserts demonstrated the same kind of artistry and care. Plump late-season cherries shone brightly with a supporting cast of almond-flavoured characters, including a moussey almond paste, doll-sized strips of almond cake and intensely flavoured cherry gels. Ultra-fine pastry bark, described on the menu as "edible wood" was a witty textural touch. The classic partnership of blue cheese and pears came to life in an updated take on the traditional cheese plate – the cheese was smoked, the pears poached in honey.

Overall, the Jano Bistro menu shows a thoughtfulness about ingredients and there's something quite confident, but not brash, about its execution. It's new and playful and different, with lots of complex, nuanced flavours. I liked it a lot.

Some claim the word bistro dates back to the 1815 Russian occupation of Paris, when hungry and impatient Cossacks would shout "bystro" ("quickly") when sitting at restaurant tables. In the case of Jano Bistro, I can only urge you to hurry there. **LUCY CORY**

WHITEBAIT

15.5/20
Clyde Quay Wharf, City
04-385 8555, white-bait.nz
Lunch Tues-Fri,
dinner Tues-Sat
Mains $35-$46

What a busy old life it has been for Paul Hoather of late. No sooner had the well-respected Wellington chef settled into his thriving new satellite Charley Noble than he closed The White House, his Oriental Bay restaurant of 22 years standing.

The operation has been moved en bloc to Wellington's waterfront, on the ground floor of the posh new Clyde Quay apartments, newly constructed over the rubble of the Overseas Passenger Terminal. In tune with the location, this son of White House is named Whitebait, and equally logically, Paul Hoather now specialises in seafood.

Hoather intended the fit-out to be an expression of coastal New Zealand, and there's certainly a plethora of beachy references, from the sandy onyx of the barfront to the screens of contoured copper gauze, not to mention floor inlays of dark crimson chips from Wellington's beloved Red Rocks. Look closely and you'll even see a series of stylised waves in Whitebait's handwritten logo.

Most customers probably wouldn't pick up on these nautical references,

JANO BISTRO; MAARTEN HOLL; WHITEBAIT; RUSS GIBLIN

but nobody could possibly miss the Bing Dawe-designed carpet of wriggling flounder and eel motifs, nor the giant pendant lamps fashioned as paua shells. But the wood overrules all: South Island beech planks cover the high walls, extending to posts on white rice paper-like screens, leading my jesting friend from Auckland to dub the style not so much Aotearoa as Skandi-Japanese.

When Hoather initially opened Whitebait, he announced the style would not be fine dining, but five months on he seems to have decided it needs to be, in order to justify the prices. Fish and seafood is handled with the simplicity it demands, but clearly a lot of thought goes into the presentation.

Every fish fillet is a rectangle as twice as long as it is wide, the very dimensions stipulated by the ancient Romans for the perfect room. To achieve this, the chefs trim the ends off the longer fillets, and these trimmings go into the ceviche starter along with pickled fennel and avocado. Genius.

Whitebait's rather modestly worded menu gives only a hint of what's to come: the octopus with shaved zucchini and "crushed chickpeas" actually delivered us whole chickpeas over a bed of yoghurty hummus.

Again, once the spotted gurnard with prawn toast crust is presented and tasted, you realise the bed of "roasted tomato and olive sauce" has been simultaneously roasted and smoked in the restaurant's pride and joy, a Josper charcoal oven from Spain, the first in New Zealand, with great thick walls and doors to contain the heat. A subtle layer of unadvertised fresh tarragon adds futher complexity, but what really rounds the dish out is the blob of creamy aioli on top. Brill!

As to what to drink with this dish, our clearly knowledgeable but friendly waiter steered me to a weighty Framingham Riesling, quite sweet but still acidic. This might seem a really out-there match for fish, yet with the acidic, full-on flavour of the sauce, it was perfect.

Come dessert, I had to sample the work of expert patissier Catherine Adams, back in her hometown after some years of working for Neil Perry's Rockpool group in Sydney. Her husband, head chef Khan Danis, is also ex-Rockpool, and Whitebait's dishes, both sweet and savoury, certainly have plenty of big-city flair.

The raspberry mille feuille was a piece of edible architecture in the school of Antonin Careme: pillars of raspberry prop up the pastry roof; there's a dome of raspberry sorbet and a minute spire of gold leaf.

Rose sorbet with Prunotto Moscato D'Asti and strawberry meringue was laid on our table with flourish and style. "Looks like a certain parade," chuckled my Auckland friend. Yes indeed, and leading the parade was Barbara Cartland, judging by the mauvey pink pastel shade of the dainty row of rosette meringues that decorated the base of a great curvy wine glass. In the glass reposed a mighty quenelle of rose sorbet, surmounted by a thickly candied rose petal, a wafer in itself. At the table, our waiter poured me a little trough of sparkling Italian muscat, fringing the whipped cream, meringue and strawberry preserve, and thus fully evolving the creation into High Camp Eton Mess. For the next five minutes I sniffed and slurped before making a blissfully perfumed and ambrosial exit from the table. **DAVID BURTON**

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From far left: Brick Farm's dining area; marinated fried sardines; the restaurant's bookshelf

BRICK FARM

13/20
172 High St, City
03-366 5369, brickfarm.co.nz
Wed-Mon 3pm to late;
Sat 12pm to late; Sun 12pm-4pm
Mains $24-$33

I bravely ordered the sardines. I say bravely because the last time I tried that in a Christchurch restaurant I got burned in several ways. I'd had cheap canned sardines on toast for breakfast and crazily decided I wanted to try the real deal that evening. But a Japanese restaurant served me exactly the same canned sardines fried in blistering hot oil.

Brick Farm got it right. Its sardines are marinated, fried in a herby crust and revved up with a hot chilli aioli. They taste satisfyingly exotic and a million miles from Mr Brunswick's.

Brick Farm's lonely location in the middle of Christchurch's partly demolished inner city also feels like a crazy impulse. Entrepreneur Johnny Moore has created a tiny restaurant/bar in an old narrow brick building that had the fortune to be strengthened and thus survived the quakes while everything around it crumbled.

It has a mini garden of sorts, the bar is on the bottom floor, kitchen on the second floor, then the restaurant is in a third-floor turret room. You reach it by way of uncovered twisting steel steps.

The interior design is retro quirky – the lounge of a 1980s motor camp comes to mind: old orange-backed Penguin books on a shelf, a carpet I'm sure Mum had in the 1970s and upside-down pot plants hanging throughout the space. Food is carried up those exposed steel stairs. How do they cope when it's raining? But three storeys up, the views are post-apocalyptic and a crane spotter's heaven.

It's a small menu that can change daily and is based around what's fresh and available. This is given a Euro bistro-style treatment. Ingredients are as local as possible, with wines from Waipara.

Along with the sardines, we had "Italian-style ham with roast peach". This classic parma and stonefruit combination worked effortlessly thanks to qood-quality ingredients.

Five mains were offered – fish, lamb, pasta, steak and risotto. We had the latter two. A sirloin steak was bang on medium-rare, juicy and had a lovely salty charred exterior. It came with a tradesman-like caponata and some large polenta fries. For some reason the kitchen went all fancy in plating up and included only a drizzle of an excellent red wine jus. We'd have loved to dunk the crunchy and salty chips in a decent pool of it.

The hot-smoked salmon, courgette and chives risotto was very good, prepared in the wetter style and under a blanket of quality parmesan shavings.

From three desserts offered, we liked the star anise brandied plums, and most particularly the honey ice cream they came with. It tasted like biting into a rack from a hive – in a good way. A spiced almond biscuit completed the dessert.

A slightly-too-firm vanilla panna cotta filled the bottom three-quarters of a glass and was topped by poached rhubarb. I'm not convinced that desserts-in-a-glass are a good thing, as they force you to eat all the topping before you're halfway through the accompaniment, but it was pleasant enough.

When it comes to service, there's a fine line between laid-back cool and a bit sloppy. I think Brick Farm crossed it occasionally. Our waitress seemed particularly green. "I'm not sure, I'll find out," was her stock reply to most menu queries. Even: "Why is it called Brick Farm?" received, "I don't really know, I'll go and check." (Because the building is brick and they have gardens around it.)

But Brick Farm has a big eccentric heart and you can't help but admire its bold backing of Christchurch by setting up a quirky outpost in the wasteland that will become the future city. The dishes are quality local food cooked with flair and honesty. That will take it a long way.

EWAN SARGENT

DEAN KOZANIC

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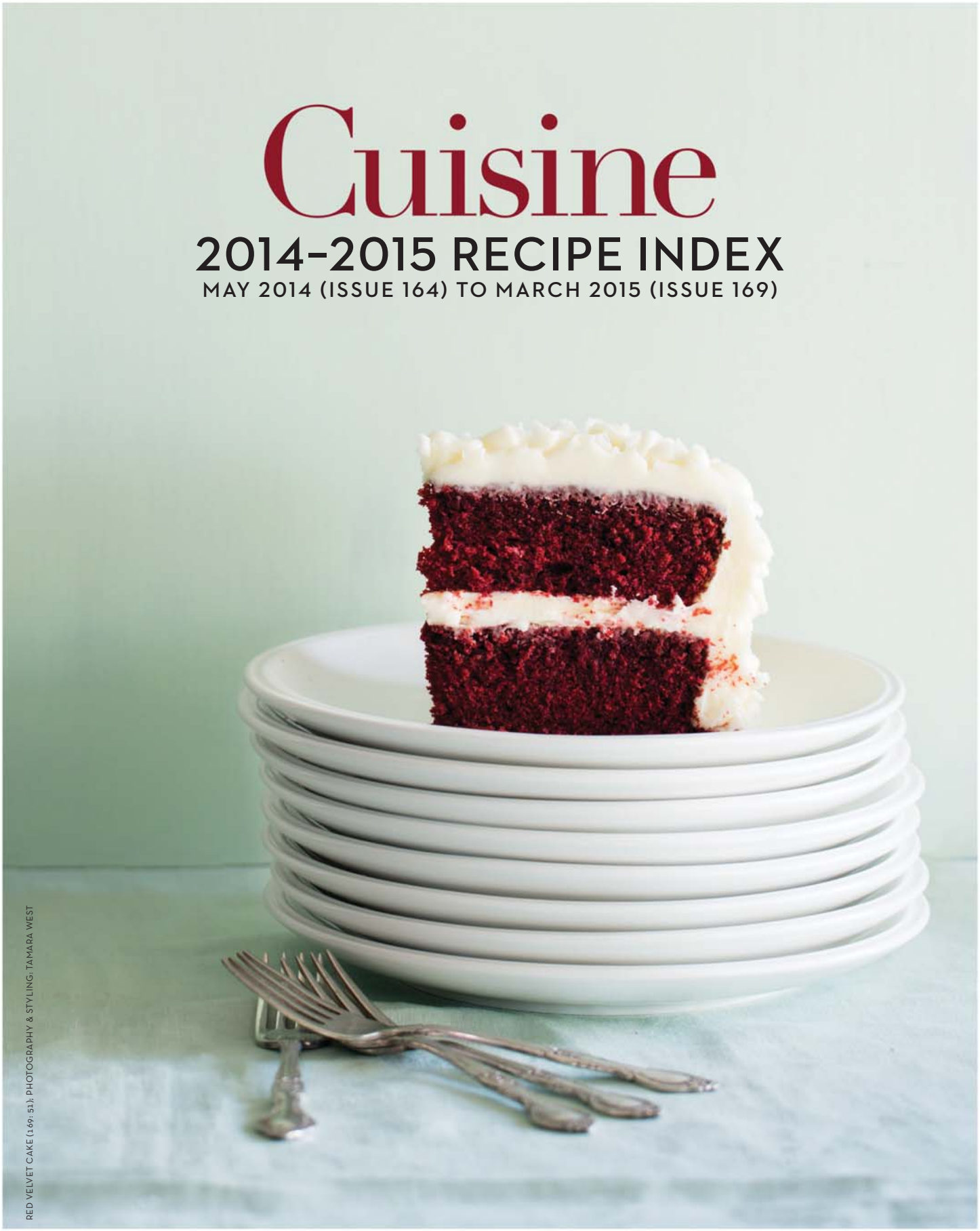
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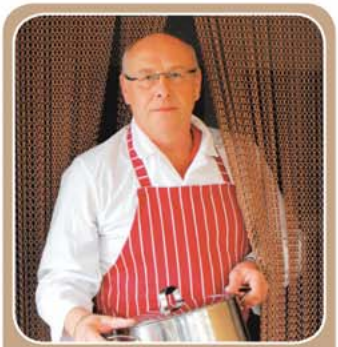
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COVER Villeroy & Boch New Cottage plate (The Homestore).

QUICK SMART page 44
Kinto bowl in pale green (Nest).

SAUCE CODE page 52
BMF Nagel model candlestick holders and Johgus Bornholm ceramic bowl (Mr Bigglesworthy). Lenox Kobenstyle white casserole, Bugatti Glamour Black cutlery and serving spoon, Bugatti Glamour Ivory serving spoons, Denby Heritage Pavilion side plates, Jet Stripes dinner plate and Linen rimmed bowl, and WMF Gourmet Cheese Mill (The Studio of Tableware). Background Verdun Green paint (Resene).

FLASH IN THE PAN page 84
Linen napkins, stone cup, stone bowl, salt dish & spoon (White Home); marble board and dish (Lime Lifestyle Australia); glass tumbler, leather placemat & amber glass (Hamptons House); lasagne plate, fish platter & pizza plate (Slip Ceramics); fish plate (Ginkgo Leaf).

THE VEG TABLE page 92
Cutipol Baguette dinner knife and fork, and Flux Novella cobalt dinner plate (The Studio of Tableware); Jett charcoal and yellow side plates (Farmers); pewter plates (Antiques of Epsom); porcelain salad servers and Piet side plates (Nest).

BUON APPETITO page 104
Tiles (Middle Earth Tiles); enamel red-rimmed plate and Alto ceramic dinner plate (Corso De Fiori).

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Background marble (Arte Domus).



PHOTOGRAPHY: STEVE BROWN; STYLING: KRISTEN WILSON



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Oil

MARK ROPER



to look a gift-sauce in the mouth

Lynda Hallinan reveals preserves' meanings.

The *Theory of Everything*: I've just invented a new one. Stephen Hawking has little to fear, for it has nothing to do with physics and everything to do with the psychology of preserving or, to be precise, of jam and pickle gifting.

When a friend tries to foist a dozen jars of plum jam or a crate of zucchini chutney on you in autumn, should you feel grateful? Or should you question their motives? Are they simply being generous, or are they trying to tell you something?

The concept of assigning emotion to gifts from the garden is nothing new. In the Victorian era, flowers were the original form of text messaging. Sending your intended a nosegay of nutmeg geraniums, for instance, urged a secret meeting. "Do not be discouraged," whispered a slip of artemisia accompanied by a striped carnation, "but my heart cannot be yours."

A sprig of Jerusalem oak signified a love reciprocated and apple blossom hinted at better things to come, while peach blossom proved a surprising omission from the *Fifty Shades of Grey* trilogy. "I am your captive," its petals profess.

Occasionally, the Victorian language of flowers also flirted with fresh fruit and vegetables. A basket of spuds spoke of benevolence, turnips stood for charity and raspberries confessed remorse. As for a fresh pineapple? It represented perfection – and a fat bank balance. (Only England's upper class could afford the manual labour required to shovel hot horse manure into the pineapple pits in which these exotic fruit were propagated.)

These days, no one would bat an eyelid if given a fresh pineapple from a fruit store, but what if you were presented with a jar of Jamaican pineapple jam? Could you be loved? Or should you be suspicious that the giver had come across an old tin of pineapple chunks approaching its use-by date?

In her 2007 book *Animal, Vegetable, Miracle: A Year of Food Life*, novelist turned locavore Barbara Kingsolver quipped that when her rural neighbours lock their doors in summer, it's not burglars they're hoping to shut out, but neighbours sneaking in to surreptitiously offload surplus zucchini.

Thus, when your mother-in-law gives you a jar of bread-and-butter pickles – or, worse, her grandmother's cherished bread-and-butter pickle recipe – heed my advice. Watch your back. She isn't really welcoming you to the familial culinary fold. She's just trying to fob off a few dozen unwanted cucumbers.

Is it better to give than receive? Almost certainly. And with the end-of-season preserving glut now upon us, it seems only fair to share this checklist of commonly gifted chutneys and conserves – and their hidden meanings.

Apricots, bottled: True love*
Beer, ginger: Explosive energy.
Chutney, choko: You lack taste. (So do chokos.)
Curd, lemon: Dangerous lust. (Scoff within two weeks or risk salmonella.)
Damsons, steeped in gin: Let's get tipsy.
Jam, blackberry: Love hurts. (I have the roadside-foraging scars to prove it.)
Jam, plum: Appreciation. (As in, I'd really appreciate it if you ate last year's lot so I can clear some space in my pantry for this season's stash.)
Jam, strawberry (firm): I care for you enough to buy jam-setting sugar.
Jam, strawberry (runny): You are as special as four punnets of-second-grade fruit for five bucks.
Jelly, quince: You make my heart melt, but only after straining overnight.
Kombucha: Symbiotic friendship.
Marmalade, grapefruit: You are common. (But I like you on toast.)
Marmalade, Seville orange: Your love is tinged with bitterness.
Paste, quince: Patience is a virtue. (So is a decent pot scrubber when, after three hours of simmering, you accidentally make toffee.)
: I've got you under my skin, like a summer cauliflower infested with white cabbage butterfly caterpillars. (Hopefully you'll mistake them for slivers of green capsicum in the jar.)
Pickles, jalapeno: I'm hot for you, babe.
Pickles, mustard: You make my eyes water. Like cheap curry powder.
Sauce, apple: I love you, warts and all. (I tried to cut out most of the wretched codling moth worms but frankly I might have missed a few.)
Sauce, tomato: I won't take no for an answer, even if the kids prefer Wattie's.
Wine, feijoa: Not tonight, darling. (I still have a headache from the last bottle.)
Zucchini, in anything: I'm sick of the sight of you. Get out of my house.

* Since the Roxdale cannery closed, I've made it an annual tradition to order a crate of Central Otago's fattest apricots to bottle in my late grandmother's Agee jars. But even true love has its limits. I'd never give a jar away; I even hide them from my husband.

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SOUTH AUSTRALIA
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BIG-BITE COUNTRY

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Finally, a visit to food legend **Maggie Beer's Farm Shop**, Nuriootpa, is a must.
southaustralia.co.nz

SOUTHERN OCEAN DRIVE

The fog-soaked cliffs along this iconic drive provide reason enough to explore but add the wow factor with an itinerary that weaves in vineyards such as **Coonawarra Estate**, **Zema Estate** and **Hollick Wines**. Or take a tour of **Mayura Station** near Millicent, which farms premium wagyu beef. While fisherfolk may enjoy throwing a line in at Robe's Long Beach, the more sedentary can order fresh-caught seafood at **Sails Restaurant**. If you're veering toward Victor Harbour, visit the **Meningie Cheese Factory Museum** and **Wirra Wirra** winery. Visitors to McLaren Vale can go the extra mile on the **McMurtrie Mile** tour to quaff beer, food and wine on a concentrated strip. Then mosey over to Kangaroo Island to feast on crazy fresh crayfish at **Andermel Marron**, honey straight from the hives at **Clifford's Honey Farm**, cheese from **Island Pure** and wine at **Dudley Wines**.
southaustralia.co.nz

MURRAY RIVER TRAIL

Go with the flow of the Murray River as it snakes through historic townships, past groves of red gums. The **Woolshed Brewery** is a great place to spend an afternoon, local ale in hand, overlooking the river. Wine pilgrims should make haste to **919 Wines**, specialists in heritage fortified wines and **Banrock Station** where you can walk through the wetlands. Trail highlights include the **Overland Corner Hotel** (with the biggest beer garden in all Riverland) and **Havenhand Chocolates** which bring melted moments to Waikerie. Wineries to watch for include **Caudo Vineyard** on the banks of the Murray as well as **Bleasdale Vineyards** and **Bremerton Wines**. Join the **Proud Mary** paddle steamer for a lunch cruise from Mannum and, while onboard, clink glasses to your good fortune.
southaustralia.co.nz

SEAFOOD FRONTIER

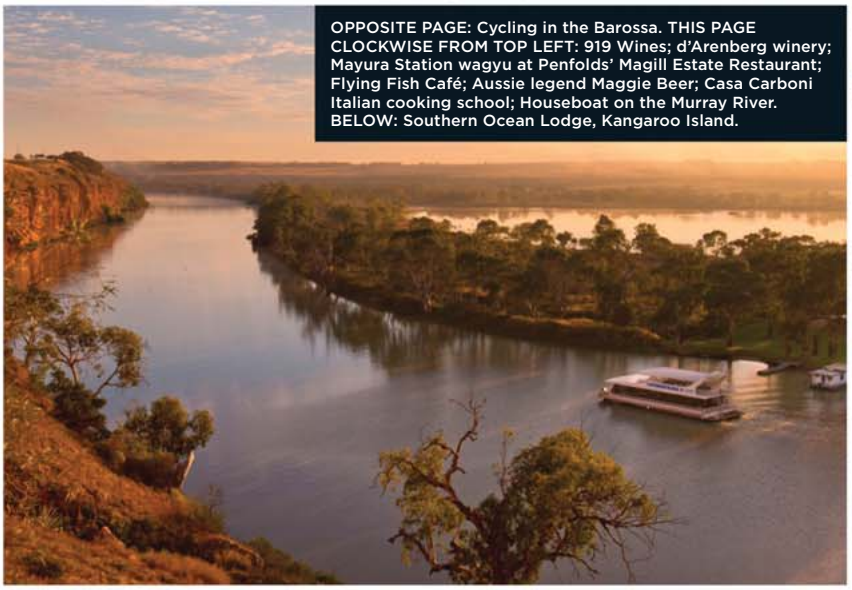
The ultimate seafood safari hugs the coast between the Yorke and Eyre Peninsula, which hangs above the water's edge like an eyrie. If it's fish and chips you're after, stop at **Inland Sea Restaurant**, Warooka or **Pier One** seafood café. For an insight into tuna and kingfish breeding, join **Arno Marine Tours** or get up close and personal with a **Swim with the Tuna** experience off Port Lincoln. For adrenaline-charged dining, chow down below sea level in an aqua sub while watching Great White sharks in their habitat with **Adventure Bay Charters**. DIY diners can pick up prawns, whiting or snapper from **The Fresh Fish Place** or take in a tasting tour of **Pure Coffin Bay Oysters**.
southaustralia.co.nz



CASA CARBONI, DENIS SMITH.







OPPOSITE PAGE: Cycling in the Barossa. THIS PAGE CLOCKWISE FROM TOP LEFT: 919 Wines; d'Arenberg winery; Mayura Station wagyu at Penfolds' Magill Estate Restaurant; Flying Fish Café; Aussie legend Maggie Beer; Casa Carboni Italian cooking school; Houseboat on the Murray River. BELOW: Southern Ocean Lodge, Kangaroo Island.













FACT FILE

EPICUREAN WAY

WHEN TO GO Year-round
DISTANCE 400 km (four days)
EAT Magill Estate Restaurant, Penfolds Wines
STAY Kingsford Homestead, Gawler

SOUTHERN OCEAN DRIVE

WHEN TO GO September to May
DISTANCE 565km (five days)
EAT Andermel Marron Café
STAY Southern Ocean Lodge, Kangaroo Island

MURRAY RIVER TRAIL

WHEN TO GO Year-round
DISTANCE 565km (five days)
EAT Flying Fish Café, Port Elliot
STAY Unforgettable Houseboats

SEAFOOD FRONTIER

WHEN TO GO September to May
DISTANCE 2212km (eight days)
EAT Mocean Café, Streaky Bay
STAY Kangaluna Camp, Gawler

DELICIOUS EXTRAS

- If you're in McLaren Vale on a Saturday, visit the Willunga Farmers Market.
- Follow the Kangaroo Island Farm Gate and Cellar Door Trail and enjoy produce made on the patch of land you're standing on.
- Work off the calories and join the 1200km-long Heysen Trail, a 60-day hike on the Fleurieu Peninsula – but you don't need to do it all!
- Dedicate a day or two to explore the spectacular Southern Flinders Ranges and Outback.
- Adelaide mounts a good argument to stay put. Enjoy al fresco dining at Street ADL, which uses Australian native ingredients on its menu.

HOW TO GET THERE

Fly to Adelaide, pick up a car and head to the trails: Adelaide Hills (20 mins), the Barossa (1 hour) or Murray River (1 hour 15 mins). Get there with Flight Centre; call 0800 35 44 48 and start planning your dream escape to South Australia today.

FLIGHT CENTRE
The Airfare Experts

TASMANIA
FOOD & WINE TRAILS
2015

TASTE OF THE SOUTH

AN ISLAND ORCHARD RICH IN DAIRY COUNTRY DELIGHTS

The vast, varied landscape around Tasmania makes the island state one of the world's most scenic places to hit the highway for a road trip. After drinking in the views, visitors also discover there are rich pickings to be found in the vibrant food and wine scene. While the mountains are the starting point for many treks, epicurean tourists are drawn to attractions that range from marine farms serving seafood a periwinkle's throw from the source, to cellar doors offering top cool-climate drops, awardwinning dairy farms, cheese makers, chocolatiers and ice creameries. Following are highlights from five diverse itineraries that direct traffic around the state that is the cradle of some real culinary treasures.



FIVE-DAY EAST COAST SAMPLER

Kate's Berry Farm is an East Coast sensation where visitors to the Just Desserts café can celebrate the fresh, fruity produce that underpins the menu. Fuel your love affair along the 400km-long route with a visit to Freycinet Marine Farm, which serves abalone, mussels and oysters plucked straight from the sea. Discover greener pastures west of the Bay of Fires at the Pyengana Dairy Company and buy a doorstop-sized circle of awardwinning English-style Cheddar or order a toastie at the Holy Cow Café. For a killer counter lunch, try the Pub in the Paddock. Licensed since 1880, it's home to the beer-swilling pig, Pinky, and is packed with character(s).
eastcoasttasmania.com.au

TAMAR VALLEY WINE ROUTE

Stock up on provisions – such as Bill's Beetroot Marmalade and Oomph coffee – at Lilydale Larder and find a patch of grass for a picnic. The Leaning Church Vineyard, outside Launceston, is the next place of worship for wine lovers hell-bent on exploring the Pipers River district. Pipers Brook is the home of Kreglinger Wine Estates, producers of Kreglinger Vintage, Pipers Brook and Ninth Island; succumb to a bottle of Kreglinger Vintage Brut de Blanc. Finally, toast the success of cool-climate wines at PX Tapas with a sunset glass of pinot noir.
tamarvalleywineroute.com.au

TASMANIAN WHISKY TRAIL

Lark Distillery was the first licensed whisky distillery to swing open its doors in Tasmania since 1839. Established in 1992, it's worth a detour to this Hobart waterfront location for a taste of single malt. Or start at Sullivans Cove where you can sup on the French Oak cask dram named the best single malt at World Whiskies Awards 2014. Nant Whisky Bar, Salamanca is a top spot to get into the spirit, as is a whisky tour at Hellyers Road Distillery in the northwest of the island, which looks out over paddocks velcroed with cottonwool sheep. The golden nectar flows at McHenry & Sons, an ambient drinking den in Port Arthur, and Belgrove Distillery, a sustainable, bio-diesel operation in the Midlands. Redlands Distillery is one of two 'paddock to bottle' single malt distilleries in the world.
taswhiskytrail.com

CRADLE TO COAST TASTING TRAIL

Whether you visit Belgian-born chocolatier Igor Van Gerwen's House of Anvers, dine in a converted flour mill at Stillwater or replay your childhood at Christmas Hills Raspberry Farm with a Redback Spider (raspberry soda and ice cream), you're in for an epicurean adventure. At Mount Gnomon Farm you'll encounter rare heritage breeds of cattle, sheep and pigs that will soon turn up on the menu at the new restaurant. Seven Sheds, Ashgrove Cheese, and 41 Degrees South (salmon and ginseng farm) are pleasant pit stops.
cradletocoasttastingtrail.com.au

TASMANIAN CIDER TRAIL

The cider industry is well and truly at the core of the Apple Isle's agri-tourism equation. Fruit puns aside, Spreyton Cider Co in Aberdeen, Small Players at Rowella and Dickens Cider have put the awe back into orchards. Also celebrate this premium product at Two Metre Tall in Hayes, Lost Pippin Cider in Coal River, Willie Smiths organic cider from the Huon Valley, and Red Sails handcrafted in southern Tassie.
tascidertrail.com

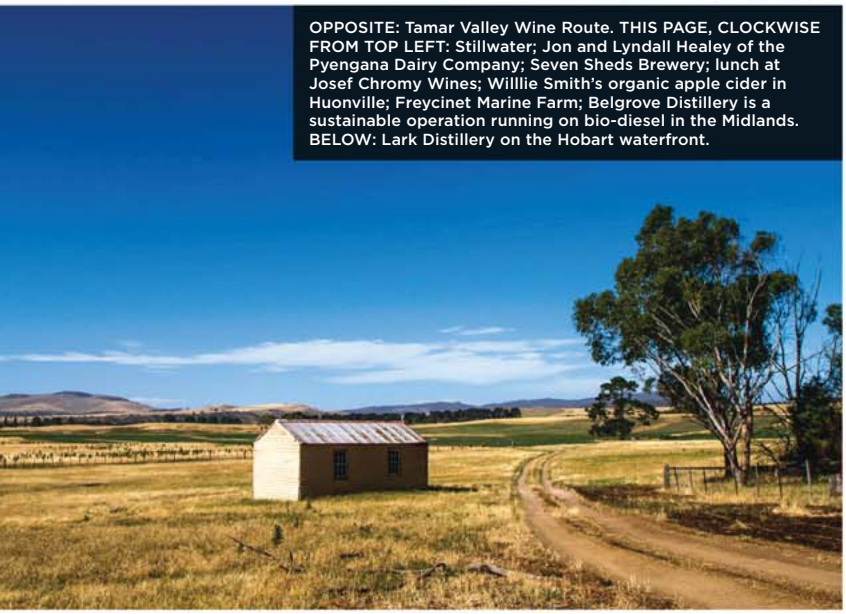


CHRIS CRERAR





OPPOSITE: Tamar Valley Wine Route. THIS PAGE, CLOCKWISE FROM TOP LEFT: Stillwater; Jon and Lyndall Healey of the Pyengana Dairy Company; Seven Sheds Brewery; lunch at Josef Chromy Wines; Willlie Smith's organic apple cider in Huonville; Freycinet Marine Farm; Belgrove Distillery is a sustainable operation running on bio-diesel in the Midlands. BELOW: Lark Distillery on the Hobart waterfront.











HOW TO GET THERE

For these Tasmanian experiences, fly in and out of Hobart or Launceston. Get there with Flight Centre; call 0800 35 44 48 to start planning your dream escape to Tasmania today.

FLIGHT CENTRE
The Airfare Experts



FACT FILE

FIVE-DAY EAST COAST SAMPLER

WHEN TO GO Year-round
DISTANCE From 30km to 300km (one to three days, without stops)
EAT Freycinet Marine Farm
STAY Tidal Waters Resort, St Helens

TAMAR VALLEY WINE ROUTE

WHEN TO GO Year-round
DISTANCE From 30km to 300km (one to three days)
EAT Josef Chromy Wines
STAY Hotel Charles, Launceston

TASMANIAN WHISKY TRAIL

WHEN TO GO Year-round
DISTANCE From 40km-250km (one to four days)
EAT Frank Restaurant, Hobart
STAY Henry Jones Art Hotel, Hobart

CRADLE TO COAST TASTING TRAIL

WHEN TO GO Year-round
DISTANCE From 30km-200km (one to four days)
EAT Pier01, Ulverstone
STAY Quamby Estate, Hagley

TASMANIAN CIDER TRAIL

WHEN TO GO Year-round
DISTANCE From 40km-200km (one to four days)
EAT Franklin, Hobart
STAY Sullivan's Cove Apartments

DELICIOUS EXTRAS

- Tasmania is the only place in the world that produces leatherwood honey.
- Look out for the roadside honesty boxes, one of many paddock-to-plate experiences the state has to offer.
- No visit to Hobart would be complete without a visit to the Salamanca Markets and the Hobart Farm Gate Market.
- Cascade in South Hobart is Australia's oldest brewery.

NEW SOUTH WALES
FOOD & WINE TRAILS
2015

EAT-DRINK CENTRAL

A CULINARY CORNUCOPIA FOR HIPSTERS AND HUNTERS

For dedicated gourmands, NSW sits near the top of the hit list. Australia's most heavily populated state embraces regional food bowls, world-renowned chefs, fabulous markets and artisan talent who are winning plaudits for their commitment to their chosen craft. While many of the food trails skirt the sea – from cosmopolitan Sydney to the South Coast, Byron Bay and beyond – there is an increasingly sophisticated scene in the Hunter Valley and Central NSW, where you can sample food and wine on the very land you're tramping across. NSW's obsession with food is reflected in its diverse range of regional festivals, its pop-up eateries, fleet of mobile food trucks, cult cafés and multicultural suburbs where you'll find some of Australia's best cheap eats.

GOURMET SYDNEY

Every city has its own flavour. As well as a vibrant arts and cultural scene, glittering harbour and world-famous architecture, Sydney has a serious food focus. Hot spots include **Iggy's Bread**, **Nomad**, **Ester**, and **Kitchen by Mike**, as well as high-end restaurants such as **Sepia** and **Quay**, cult cafés such as **Black Star Pastry**, and institutions like **Ms. G's**, where it's compulsory to inhale a couple of mini pork banh mi. Adventurers should search for the sweet spots in the suburbs for everything from pho (**Pho Tau Bay**, Cabramatta) to falafel (**Jasmine 1**, Bankstown). **Eveleigh Markets** are a must.
sydney.com

ORANGE & CENTRAL NSW

Plan to visit during one of the area's seasonal food and wine events, such as **F.O.O.D Week** in April, **Orange Apple Festival** in May or **Orange Wine Week** in October. Sip stunning cool-climate wines at cellar doors sprinkled around the undulating landscapes, enjoy a ploughman's lunch at **The Agrestic Grocer** and visit food shrines such as **Lolli Redini** and **Racine** Restaurant. The Central NSW towns of Orange, Cowra and Mudgee are all part of the four-day **Taste Orange** itinerary.
tasteorange.com.au

HUNTER VALLEY

The Hunter Valley is a place of provenance. It's where restaurateurs and winemakers unite to present food-and-wine experiences that locals and visitors flock to. Visit **Circa 1876** to enjoy the sort of food you'd imagine if Pokolbin bordered Piedmont, with chef George Francisco's spanner crab linguine a trademark sensation. Then book a private tasting at **Tyrrell's Wines**, say cheese at **Binnorie Dairy** and visit Troy Rhoades-Brown's much-lauded **Muse** restaurant which has to be the Hunter's haute-st property. Plan your cellar-door strategy over coffee at **Cafe Enzo** and circle **Krinklewood** and **Harkham Winery** on the map.
winecountry.com.au

BEACH & BEYOND BYRON BAY

Start the day sitting cross-legged with a chai latte on the beach at **Byron Beach Café**, mingle with the locals at **Mullumbimby Markets** and finish with a seafood feast at **Fins**. The cultural heart of Byron Bay seems to have seeped as far south as the mid north coast where you will find **Hearthfire**, in Bellingen and **Headland Café**, Valla Beach, and the fabulous **Fig**, in Sawtell. As the Pacific Highway wends its way to Port Macquarie, your first port of call should be the town's finest restaurant, **The Stunned Mullet**, then a pitstop at **Sundays** at Near River, where you can feed the chooks and harvest veggies that will be used to make your lunch.
pacificcoast.com.au

SOUTH COAST FOOD & WINE

Meander south from Sydney along the coast to unearth an astonishing range of wines, cheeses, and seafood. Offerings run the gamut from glam (**Rick Stein at Bannisters**, Mollymook) to rustic (**Pilgrims Vegetarian Café**, Milton) and everything in between. Follow the eponymous river to the **Bega Cheese Heritage Centre** before crossing back to the coast for an oyster tour at **Wheeler's Seafood Restaurant**. Like any oyster farm worth its salt, **Tathra Oysters** serves the bivalve molluscs in situ.
visitnsw.com/destinations/south-coast/food-and-wine



CASA CARBONI, DENIS SMITH







OPPOSITE: The Pass, Byron Bay. THIS PAGE, CLOCKWISE FROM TOP LEFT: Byron at Byron Resort and Spa; Black Star Pastry; Taste Orange; Eveleigh Markets; The Agrestic Grocer; Muse owner and chef, Troy Rhoades-Brown. BELOW: Kitchen by Mike.



LUCAS MARTIN









FACT FILE

GOURMET SYDNEY
WHEN TO GO Year-round
DISTANCE 30km (one day)
EAT Sepia
STAY Pier One Sydney Harbour

ORANGE & CENTRAL NSW
WHEN TO GO March to October
DISTANCE 450km (four days)
EAT Tonic Restaurant
STAY Borrodell vineyard, Orange

HUNTER VALLEY
WHEN TO GO Year-round
DISTANCE 150km from Sydney
EAT Muse, Hungerford Hill
STAY Peppers Convent, Pokolbin

BEACH & BEYOND BYRON BAY
WHEN TO GO Year-round
DISTANCE 400km (five days)
EAT Cicchetti, Byron Bay
STAY Byron at Byron Resort

SOUTH COAST FOOD & WINE
WHEN TO GO Year-round
DISTANCE 500km (four days)
EAT On the Pier, Batemans Bay
STAY The Escape at Shallow Crossing

DELICIOUS EXTRAS
- Include 121BC, 10 William St, The Wine Library, and Love, Tilly Devine on your hit list in Sydney.
- At Lovedale Smokehouse you'll be tempted to stock up on Ben Sales' vine-smoked meats, cheeses and seafood. Pick up some local olives and olive oils, too.
- Make time for the Mudgee Fine Food Farmers' Markets when visiting Central NSW.
- Drop into Brokenwood in the Hunter Valley to taste the Graveyard Vineyard Shiraz, the only Hunter wine rated "exceptional" by the prestigious Langton's Classification.

HOW TO GET THERE

For all flight details, visit or call your local Flight Centre; Sydney 08 9235 4444 and start planning your dream trip to Sydney today.

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ACT
FOOD & WINE TRAILS
2015

CAPITAL APPETITES

GOURMET ACTS APLENTY IN A TASTE-FUELLED TERRITORY

Canberra is known for its speckled greyish-green countryside, world-class art galleries, and as the political hub of the nation. But the capital is now a destination for food and wine tourists who are happy to swing through the city's many roundabouts in search of the region's best vineyards and restaurants. As well as being fertile ground for artists and activists, the Australian Capital Territory is breaking new ground on the food front. So, next time you pencil in some time feasting on impressionist art or heckling politicians at Parliament House, be sure to connect the dots between the Capital Coast & Country Trail and The Poacher's Way, two gourmet drives that link swishy restaurants with hipster-heavy cafés and über-cool hotel bars.



CAPITAL, COAST & COUNTRY TRAIL

THE CAPITAL In Canberra, it's common for restaurants awarded hats by *The Sydney Morning Herald*'s esteemed *Good Food Guide* to rub shoulders with cult food vans (Brodburger), quirky cafés and cellar doors. This trail steers visitors from top-tier eateries such as Monster Kitchen & Bar and Aubergine to the Capital Region Farmers Market, where you can sample everything from spreads and breads to smoked fish and fresh produce. After enjoying coffee at Lonsdale St Roasters, allow time for afternoon tea at the National Arboretum Canberra.

THE COAST The crystal-clear lakes, vast beaches and beautiful rivers of the South Coast make it an ideal destination for fishing, diving, surfing and boating. Motoring north along the Grand Pacific Drive from Jervis Bay to Wollongong, you will pass pristine stands of eucalypts, tea-tree scrub, high cliffs and pounding waves. It would be unthinkable not to stop at the SAGE Farmers Market in Moruya, Rick Stein at Bannisters in Mollymook, the ABC Cheese Factory, Eden Smokehouse and one of the 100 farms along the Oyster Coast Trail. This skirts the coast for 300km and includes farms everywhere from the Crookhaven River to the Clyde, known to produce some of the cleanest and creamiest-tasting oysters in the world.

THE COUNTRY Break up the trip to or from the Capital with a visit to historic villages such as Mittagong and Bowral in the Southern Highlands, where you can balance sightseeing at Fitzroy Falls and the International Cricket Hall of Fame with a side trip to Montrose Berry Farm and lunch at Biota Dining. The Country leg of the tour also travels through the villages of Bungendore and Braidwood, where you can pick up an artisan loaf at Dojo Bakery.
visitcanberra.com.au/visitor-information/brochures-and-maps

THE POACHER'S WAY

This flourishing food trail on the fringes of Canberra showcases a range of immersive experiences. The trail was created by Susan and Robert Bruce as an extension of their business, the Poachers Pantry, which comprises a smokehouse, cellar door and café. There are more than 140 vineyards in the Canberra District wine region and there are tutored tastings of cool-climate wines along The Poacher's Way at Clonakilla, Tallagandra Hill and Lark Hill Winery, which is a lovely spot to press pause over lunch. Grazing at Gundaroo is also part of The Poacher's Way collective of artists, chefs, winemakers, galleries and rural retreats that have banded together to celebrate a landscape that is paramount to their success. The locale of the Capital Wines Epicurean Centre has been a time-honoured stopover since it began its life as the old stables at the Royal Hotel, built in the 19th century. Epicurean tastings focus on home-cooked farmhouse food such as housemade sweet potato ravioli or the signature pork belly roll. Additional highlights on the trail include Robyn Rowe Chocolates, the Glenn Murcutt-designed Lerida Estate winery, a gumboot tour of Mount Majura Vineyard, and an excursion to Poachers Pantry, home to the Smokehouse Café and Wily Trout Vineyard. If you're visiting in June-July, be sure to factor in a dig with French Black Truffles of Canberra where you'll learn how to cook truffles.
poachersway.com.au





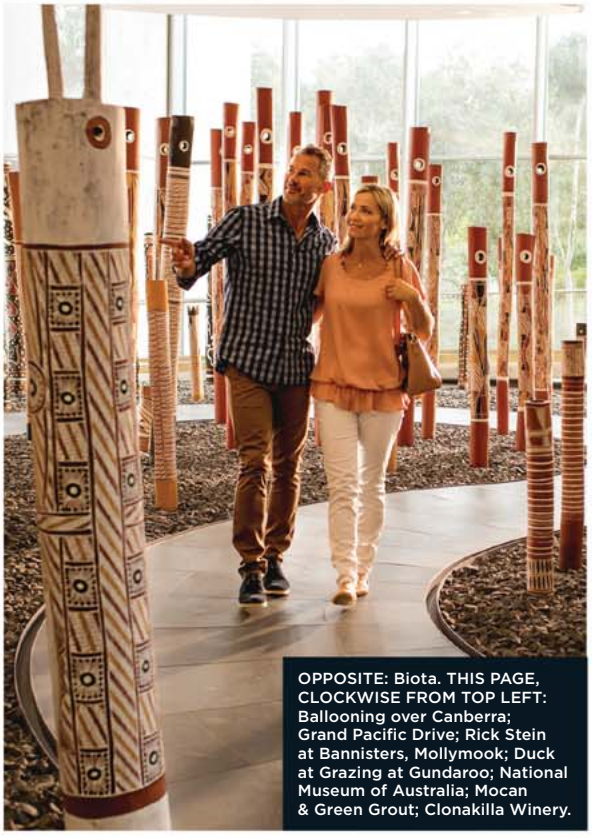


DAVID REIST









OPPOSITE: Biota. THIS PAGE, CLOCKWISE FROM TOP LEFT: Ballooning over Canberra; Grand Pacific Drive; Rick Stein at Bannisters, Mollymook; Duck at Grazing at Gundaroo; National Museum of Australia; Mocan & Green Grout; Clonakilla Winery.



FACT FILE

CAPITAL COAST & COUNTRY TRAIL

WHEN TO GO September to November and March to May
DISTANCE: 7km-717 km (one to six days)
EAT: Mocan & Green Grout
STAY: Hotel-Hotel, Canberra

THE POACHER'S WAY

WHEN TO GO September to November and March to May or June and July (for the truffle hunt)
DISTANCE: 225 km (five days)
EAT: Poachers Pantry, Hall
STAY: East Hotel, Canberra

DELICIOUS EXTRAS

- The Kingston Foreshore is shaping up to be a vibrant precinct with C Dine Bar, 38 Espresso and La Rustica just a few of the new restaurants and cafés to move into the waterfront precinct.
- Get your foodie fix at The Old Bus Depot markets, which are filled to bursting with artisan vendors.
- Braddon, an inner north suburb, has helped Canberra find its mojo, with hipster coffee spots, cold-pressed juice bars, funky dress and gift shops, and ultra-cool dining experiences a go-go.
- Drift above the skies of the Capital in a hot air balloon and get a birds'-eye view of Brindabella Mountain Range and iconic Canberra attractions.
- Pod Food set in the gardens of the Pialligo Plant Farm in Canberra is a firm favourite with locals and visitors alike. Chef John Leverink leads a creative kitchen and the fine dining restaurant offers a fixed-price lunch menu.

HOW TO GET THERE

For the **Capital, Coast & Country Trail**, fly to Sydney or Canberra and hire a car. For **The Poacher's Way**, fly to Canberra. Get there with Flight Centre; call 0800 35 44 48 and start planning your dream escape to ACT today.

FLIGHT CENTRE
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PLATED PARADISE

SERIOUSLY GOOD EATING FROM TOWN TO COUNTRY

Victoria's culinary credentials are rooted in the region's fertile food bowl. From its vibrant, venerated Melbourne eateries to the lush orchards around Mildura and the artisanal nosh of the Mornington Peninsula, the state boasts some of the best dine-and-drink options in the country. Gastronomes weaving their way from Wyperfield National Park to Wangaratta, from Tallangatta to Talbot, will enjoy diverse experiences – from finding pickles at a roadside stall to visiting world-class wineries and landmark restaurants. Meander along the food-focused trails for the chance to eat your fill of natural wonders, too. Explore the legend of bushranger Ned Kelly through rugged bush, waterways, granite ridges and fields of wildflowers.

FOOD FOSSICKING

Travellers to Bendigo and the Heathcote Wine Region will find many treasures on this trail which celebrates the central Victorian region's growers and producers, who also pool together at local markets. Sample local varietals at **Balgownie Estate**, dine with a view of vines at **Big Hill Vineyard** and learn why the area's ancient soils give rise to amazing wines. Pick up some **Kyneton Olive Oil**, apples from **Blackwood Orchard**, bread from **The Good Loaf Sourdough Bakery & Cafe**, handmade chocolates from **Indulge** and a wodge of triple brie from **Locheilan Farmhouse Cheese**. Put all the produce to good use at a picnic at Melvilles Lookout. Lovers of good food will also strike gold at **The Dispensary Enoteca** and **Masons of Bendigo**.
foodfossickers.com.au

WINE FOOD FARMGATE

There are hundreds of wine, food and farmgate experiences to enjoy from Main Ridge to Red Hill on the Mornington Peninsula. Wine tourists can sample drops true to their terroir at **Darling Park Wines**, **Lindenderry** cellar door and **Ten Minutes by Tractor**, while food cognoscenti should blaze a trail to **Blue Bay Cheese**, **Mornington Peninsula Chocolates**, **Peninsula Fudge** and **Pure Peninsula Honey**. Pick up provisions for a DIY hamper at the **Mornington Farmers Market** and **Somers General Store** or acquaint yourself with the countryside while dining at **Epicurean**, Red Hill or **Linden Tree Restaurant**, where the pretty plating competes with the views.
winefoodfarmgate.com.au

CIDER & ALE TRAIL

You can pick your own fruit at **Rayner's Orchard**, buy fresh apple juice from **Yarra Valley Cider** and vinegar from **Yarra Valley Organics** all one hour's drive east of Melbourne. You can also embrace the age-old ways of making craft beer and artisan cider in the Yarra Valley, where the tradition of growing hops dates back to the early 1800s. Sample boutique brews on rural back roads dotted with craft cider makers such as the **Kelly Brothers Cider Co**. **Hargreaves Hill Brewing Co** and **Napoleone Brewery** also form the backbone of the tour. Come in May for the cider festival.
visitvictoria.com
visityarravalley.com.au

PEDAL TO PRODUCE

Feeling fit? Try a diversion through the High Country, where you can earn your dinner while on wheels. Arrive rosy-cheeked at the villages of Rutherglen, Beechworth, Glenrowan, Milawa, King Valley, Mansfield and Myrtleford. Along the way, stop at **Milawa Mustards**, **Milawa Cheese Company**, **Feathertop Wines** in Porepunkah, **Myrtleford Butter Factory** and **Broadgauge** restaurant in Wodonga. Learn how to make perfect pasta at **Pizzini Wines'** cooking school and pop a few bottles in your panniers from **Ciaverella Oxley Estate**. Lose the Lycra and enjoy some superb High Country hospitality at **Simone's Restaurant** in Bright.
victoriashighcountry.com.au

OTWAY HARVEST TRAIL

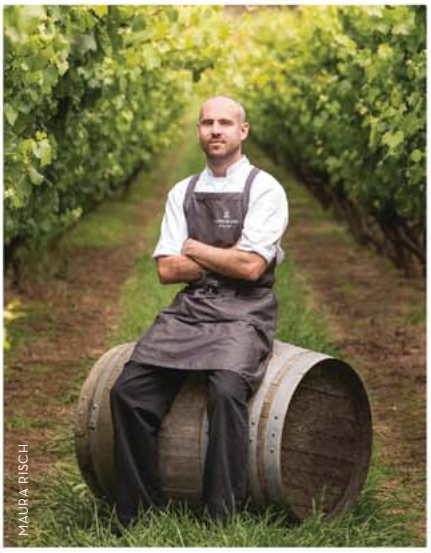
Picturesque scenery along this popular trail means long journeys between stops are never dull. The trail takes in wineries such as **Blakes Estate**, **Brown Magpie Wines** and **Gosling Creek Estate** as well as microbrewery, **Forrest Brewing Company**. This fertile swathe of hinterland is filled with vineyards and farms that are a celebration of the seasons. Stock up at **Winchelsea Larder**, **Provedore Birregurra** or **The Ridge Organic Foodstore and Café**, or visit the producers on site. Fill your goodie bags at **Apostle Whey Cheese**, **Gorge Chocolates** and **Kazbah** coffee roasters.
otwayharvesttrail.org.au



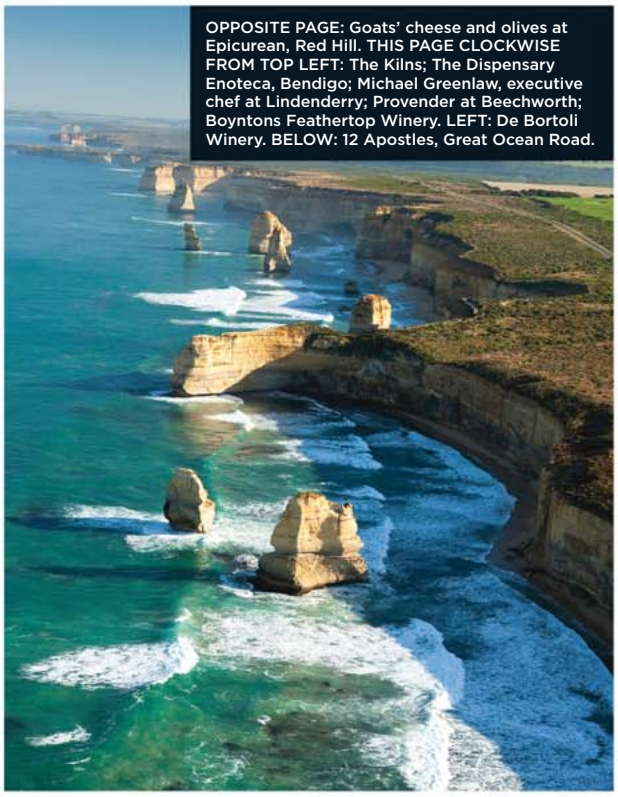







MAURA FISCH





OPPOSITE PAGE: Goats' cheese and olives at Epicurean, Red Hill. THIS PAGE CLOCKWISE FROM TOP LEFT: The Kilns; The Dispensary Enoteca, Bendigo; Michael Greenlaw, executive chef at Lindenderry; Provender at Beechworth; Boyntons Feathertop Winery. LEFT: De Bortoli Winery. BELOW: 12 Apostles, Great Ocean Road.



FACT FILE

FOOD FOSSICKING

WHEN TO GO Year-round
DISTANCE FROM MELBOURNE 152 km
EAT The Dispensary, Bendigo
STAY The Schaller Studio, Bendigo

WINE FOOD FARMGATE

WHEN TO GO Year-round
DISTANCE FROM MELBOURNE 74.2 km
EAT La Petanque, Main Ridge
STAY Humming Bird Eco Retreat, Red Hill

CIDER & ALE TRAIL

WHEN TO GO Year-round
DISTANCE FROM MELBOURNE 61 km
EAT Locale at De Bortoli, Dixons Creek
STAY Chateau Yering

PEDAL TO PRODUCE

WHEN TO GO Year-round
DISTANCE 316 km
EAT Provender, Beechworth
STAY The Kilns, Bright

OTWAY HARVEST TRAIL

WHEN TO GO Year-round
DISTANCE FROM MELBOURNE 134 km
EAT Chris's, Beacon Point
STAY Great Ocean Ecolodge, Great Otway

DELICIOUS EXTRAS

- Tani Eat & Drink is a beacon for good food in Bright.
- Time your visit to Melbourne to coincide with the annual Melbourne Food & Wine Festival in February/March.
- Hot tip: Bridge Road Brewers in Beechworth also serve killer pizza.
- High Country Victoria is rich in gold rush and bushranger heritage. After the history lesson, head to the Terrace restaurant in Rutherglen.

HOW TO GET THERE

To access these five food-and-wine trails, fly in and out of Melbourne and hire a car. Get there with Flight Centre; call 0800 35 44 48 and start planning your dream escape to Victoria today.

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WESTERN AUSTRALIA
FOOD & WINE TRAILS
2015

EDGE OF FLAVOUR

VINES, LIMES AND TRUFFLES BENEATH THE SETTING SUN

Western Australia's rich, varied landscape and climate makes it a magnet for domestic tourists trundling around in caravans, getting to know their own backyard. Certainly, one of WA's charms is its isolation but, beyond the empty beaches and thud of the surf, you will find what the locals have known for yonks: that the area deserves its tag as a world-class culinary and viticulture destination. Zigzag around the state to sample oysters and whisky in Albany, black truffles in Manjimup, king prawns in Exmouth and award-winning Margaret River wines. Balmy Broome is also enjoying its place in the sun: the multicultural fabric of the town established as a pearling port has left a culinary imprint on the food.

SOUTHERN DELIGHTS

You will want for nothing during a tour of the Great Southern Wine Region from Mt Barker to Albany and Denmark. It's cellar-door central in this, the largest and 'coolest' of WA's viticulture regions, which is renowned for its riesling, chardonnay, cabernet sauvignon, pinot noir, shiraz and malbec. The region is also regarded as a hotspot because of its warm, Mediterranean climate and incredible biodiversity. Castle Rock Estate, Ferngrove, West Cape Howe and Plantagenet are all worth cracking a cap over. The sustainably managed Oranje Tractor organic vineyard is also a must-stop where you'll meet Rob Diletti, named James Halliday Winemaker of the Year for 2014. The Old Marron Farm, Great Southern Distilling Company and Albany Farmers Market are also aces up the region's sleeve. Work up an appetite on the Granite Skywalk before joining an eclectic mix of locals at Garrison, in Mt Adelaide, which rocks the 'joint' on a Sunday with meaty roasts of pork, beef or chicken. Pepper & Salt, the Forest Hill vineyard restaurant in Denmark, is also kicking serious tail on the banks of the Derwent. Eat brined Plantagenet pork belly, steamed bao bun, and green apple kuchla. Bao wow, indeed.

Australiassouthwest.com

WINE WANDERER

Amble along this lush route where farm gates and wineries collide. Indulge in black truffle shaved over fresh pasta at The Truffle & Wine Co's café before hunting down a bottle of the 2011 Leeuwin Estate Art Series chardonnay, which nabbed the #5 spot on *Wine Spectator's* Top 100 Wines of 2014 list. The southwest is home to more than 150 wine producers and 80 cellar doors, where you can sit, swish and sip on the riesling, shiraz and chardonnay that has earned the area serious cred on the New World wine map. Kick back with a hand-crafted brew at Mash Brewing Bunbury and feed your face along the trail with local produce such as marron, rainbow trout, cherries, native finger limes (dubbed 'the caviar of citrus') and chestnuts. You will also eat exceptionally well at Clancy's Fish Pub in Dunsborough, Harvey Cheese, The Goose Beach Bar & Kitchen in Busselton and Aravina Estate in Margaret River.

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TASTE THE KIMBERLEY

Everything about this salt-kissed corner of the country focuses on a connection with the environment and that breathtaking backdrop of red earth and blue-green sea. It's easy to eat and drink well in Broome, which is considered the gateway to the Kimberley. Try The Kool Spot, where you can enjoy the local delicacy of 'pearl' meat (the adductor muscle of the pearl oyster), Cable Beach Club Sunset Bar & Grill for bar food with banging views, The Aarli for dishes stamped with Asian flavours and Azuki, for sushi freshly made in front of you in this Japanese-style eating house. Caffeine-fiends should get their fix of coffee and cake at The Good Cartel before breaking some bread at the Lombadina Bakery at Cape Leveque. Forage for food with the local Bardi people at Kooljaman on a mission into the mangroves to spear mud crabs. For a round-up of regional delights, visit Broome Courthouse Markets with stalls selling chia seeds, garbanzo beans, mangoes, pumpkins, giant lobsters, prawns, scallops and barramundi. Linger long at a beach barbecue on the Dampier Peninsula and ask, 'What's up brew?' at Matso's Brewery.

Australiasnorthwest.com

FORAGERS FIELD KITCHEN & TRUFFLE & WINE CO, CRAIG KINDER







OPPOSITE: Valley of the Giants treetop walk, Denmark. CLOCKWISE FROM TOP LEFT: Garrison; Aiyana Retreat in Denmark; The Truffle & Wine Co; Plantagenet Wines; Margaret River Gourmet Escape; Marron at Cape Lodge; Foragers Field Kitchen's Pickled Kale & Fresh Ricotta Wraps with Wattleseed Za'atar. BELOW: Bbq at Kooljaman, Cape Leveque.













FACT FILE

SOUTHERN DELIGHTS

WHEN TO GO Year-round
DISTANCE 925 km (three to four days)
EAT Foragers Field Kitchen, Pemberton
STAY Aiyana Retreat, Denmark

WINE WANDERER

WHEN TO GO Year-round
DISTANCE 874 km (four to six days)
EAT Cullen Winery Restaurant
STAY Cape Lodge, Yallingup

TASTE THE KIMBERLEY

WHEN TO GO May to October.
DISTANCE About 440 kms (five days)
EAT Pinctada, Cable Beach
STAY Kooljaman Safari Camp, Cape Leveque

DELICIOUS EXTRAS

- Visit A Taste of Broome. This regular event held throughout the year showcases music, dance and food. **goolarri.com/atob**
- Stock up on venison and homemade jams, preserves, olive oil and sauces from Providore in Margaret River and find your own private beach for a BBQ picnic.
- If you really dig the fruit of the fungi, jaunt to WA in June for the Truffle Kerfuffle. **trufflekerfuffle.com.au**
- Jack's Indigenous Tours at The Kodja Place offer special insights into the local Noongar culture as well as billy tea and damper served with a good yarn.
- Plan a visit in November for the Margaret River Gourmet Escape, which attracts big names in the restaurant business such as Heston Blumenthal and Neil Perry. **gourmetescape.com.au**
- Visit the charming Porongurup Tearooms, established in 1937.

HOW TO GET THERE

Fly in and out of Perth then hire a car. The Margaret River region is about 3.5 hours' drive south while Broome is a 2.5 hour flight away. Get there with Flight Centre; call 0800 35 44 48 and start planning your dream escape to Western Australia today.

FLIGHT CENTRE
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YOUR BREAKFAST COULD FUEL A BREAKTHROUGH.

Many of us are affected by breast cancer. For Lorraine Downes, it was her mum's diagnosis. Fortunately hers was found early. This May, please support the New Zealand Breast Cancer Foundation by hosting a Pink Ribbon Breakfast. You'll help fund critical research to save the eight New Zealand women diagnosed every day.

SIGN UP AT PINKRIBBONBREAKFAST.CO.NZ